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THE NATIONAL PROVISIONER

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Early Check Shows Attendance at AMI Meeting to be Big

PROMPTNESS of American Meat Institute members in making reservations at the Stevens Hotel, Chicago, for the fortieth annual meeting of the association, indicates that the meat packing industry may have greater representation in Chicago for the two-day gathering, on October 30 and 31, than ever before.

While the convention proper will not begin until October 30, some committee and informal group meetings may be held on Monday, October 29.

Observing the edict of the Office of Defense Transportation banning Pullman reservations for rail trips shorter than 450 miles, many Institute members in the Corn Belt states are planning to drive their automobiles to Chicago.

With the lifting of the ban on conventions by ODT, Chicago hotels were immediately swamped with requests for space, and the Institute was fortunate in securing the Stevens Hotel for its convention. Due to the shortness of time, transportation difficulties, and several other significant factors, the Institute has decided not to attempt to stage an exhibit of packinghouse equipment and supplies this year.

While it is still too early to state definitely which important industry problems will be listed on the program for discussion, the Institute reports that it has made contact with some of the best-informed individuals in the fields of operations and sales as possible speakers.

Institute members and guests may expect to learn the latest official predictions on the livestock and meat packing situation, as well as the outlook for 1946. New merchandising methods, as well as new products, developed as an outgrowth of the war, probably will be discussed.

One of the subjects to be discussed will be the necessity for a vigorous sales effort.

The annual dinner of the Institute will be held Tuesday evening, October 30, at the Stevens Hotel.

MORE POINTS FOR FATS

Because the nation is still facing a shortage of industrial fats and oils, the Office of Price Administration and the Department of Agriculture this week jointly announced that the number of points paid for used household fats will be increased from two to four per pound, effective October 1. The price for used fats remains unchanged.

Many Meats Placed on Point-Free List; Plan for End of Rationing and Subsidies

COINCIDENT with the establishment of zero ration point values for Utility and Canner and Cutter grades of beef, lower grades of lamb and veal, all miscellaneous cuts of all grades of beef, lamb and veal, all sausage items and variety meats and most canned meats (see page 13) the U. S. Department of Agriculture announced that meat allocations for the fourth quarter of 1945 would be as follows:

U. S. civilians, 4,847,000,000 lbs., or 77.4 per cent of the total; U. S. military, 764,700,000 lbs. or 12.2 per cent; liberated areas, the United Kingdom and other export claimants, 617,000,000 lbs. or 9.9 per cent; U. S. territories, 30,000,000 lbs., or 0.5 per cent.

If meat is supplied to U. S. civilians on the basis of this allocation, it would bring per capita consumption during the fourth quarter of the year (annual rate) up to almost 148 lbs., the same as in 1944.

Point values for the three top grades

Court Declares Subsidies Are Part of Fair Prices

The Emergency Court of Appeals this week took jurisdiction over three cases in which meat packing companies—the Illinois Packing Co., Earl C. Gibbs, Inc., and Atlantic Meat Co.—charge that some requirements of the DSC regulations have unreasonably and unlawfully deprived them of the special cattle subsidy to which, they claim, they are entitled. The Emergency Court decided it can determine whether the DSC regulations are valid insofar as they bar the companies from receiving the special subsidy.

The court's ruling turned on the argument of whether the subsidies to meat packers are "a gratuity or bounty," as contended by DSC, or whether a packer has a legal right to them. The court overruled the DSC argument and held that the subsidies, including the special one paid to non-processing cattle slaughterers, are a part of the price control program, that the packers are entitled to generally fair and equitable prices, that the subsidies are simply a part of these prices, and that the packers are entitled as of right to the subsidy payments. In these particular cases the only question for determination is whether the particular requirements of DSC regulations under which the companies have been held ineligible are reasonable and proper.

of beef, veal and lamb, and for most pork items and fats and oils, are unchanged on the new schedule which becomes effective September 30.

Reports from Washington this week indicated that the Office of Price Administration and the U. S. Department of Agriculture are considering a report prepared by a joint committee of economists which suggests a definite timetable for the elimination of subsidy payments to producers and processors.

The schedule is understood to propose that the subsidy on hogs be removed in the near future by rolling up wholesale and retail price ceilings, while cattle subsidies would be continued until next spring and sheep and lamb payments would terminate next June 30.

It is reported that there is some concern over the prospect of an increase in ceiling prices accompanying the ending of a subsidy which would bring an unearned "windfall" of thousands of dollars on inventories of the commodity in question. One committee member is understood to have recommended that provision should be made for taxes on such "windfall" profits with the proceeds to finance price support or other farm benefits.

OPA Administrator Chester Bowles said this weekend that he foresees the end of all meat and shoe rationing by the end of 1945 and for fats and oils rationing early in 1946. Administrator Bowles is seeking the suggestions of industry advisory committees as to the end of price control.

Secretary of Agriculture Clinton Anderson recently made the following important comments on the rationing program and the removal of subsidies.

"... Take meat rationing as an example. Our meat production right now is such that we could remove rationing immediately or very soon if we had only our own domestic needs to consider. But we have pledged food to our allies. It's not an American trait either to let our friends starve or to go back on our word. There is another reason, also, why we must exercise care in removing meat from rationing. With a supply of meat per capita for civilians for the fourth quarter of 1945 at an annual rate of about 140 lbs., there would still be large supplies available for shipment to Europe. This would approach the very high rate of consumption in 1944, when civilians averaged about 150 lbs. per person.

(Continued on page 18.)



Provisioner Survey Shows Packers Achieve Savings When Pumping Own Water



WATER is one of the most important materials used in the packinghouse; in the form of steam, brine, cook water, washup, etc., it enters into almost every process carried on in the meat plant.

One inspected plant in the Southwest (where water is very scarce) gets along with a consumption of 1.6 gals. of water per pound of product produced by practicing rigid economy, but other plants use as high as 5 gals. of water for all plant purposes in turning out 1 lb. of product. It is probable that the average for all meat plants would run about 4 gals. of water for each pound of product produced.

Packers obtain their water by:

1. Purchase from the municipalities in which they are located.
2. Pumping it from their own wells.
3. Pumping it from a river or other natural body of water.

The third source of water mentioned above is the least important; packers occasionally use river or lake water for boiler feed or other inedible purposes or they may maintain an emergency intake and pump at a nearby lake or river for use in fighting fires.

THE NATIONAL PROVISIONER recently completed a survey of 46 large and small meat packing plants, located in all parts of the country, to determine how they obtain their water and what it costs them. This survey was supplemented with information obtained from one of the national packing companies which operates plants of all sizes throughout the United States. On an individual plant basis, this large company's water supply problems are not unlike those of other firms in the industry.

More Than Half Have Wells

Of the 46 plants participating in the survey, 24 report that they obtain some or all of the water used by them from their own wells, while 22 of the firms indicate that they buy all of their water.

Economy was given by most of the well-operating plants as the reason for maintaining a private water supply system, but a few stated that such factors as unavailability of city water, unreliability of municipal supply and high water temperature played a part

in their decisions to drill their own wells.

The large packing company indicated that local conditions determine the policy of each of its plants with respect to water supply. However, the management of this company is inclined to favor use of its own wells wherever possible, not only because of economy, but also because well water, in general, is considered more desirable than city water.

Firm Prefers Well Water

This firm believes, on the whole, that well water is of higher quality and that standards of purity can be more closely maintained. The temperature of well water, usually around 50 degs. F., varies little throughout the year whereas city water may fluctuate from a few degrees above freezing to the 70's or higher. It is pointed out that municipal water in some cities (including one or two of the largest in the United States) is definitely inferior in quality to well water that can be obtained in these localities.

NEW HOG SKINNING KNIFE WILL BE DESCRIBED

Many packers have shown interest in the power-operated hog skinning knife which was developed by the staff of the engineering college of Cornell University, working with the Portland Abattoir of Portland, Me., under the sponsorship of the Office of Production Research and Development of the War Production Board. Coincident with the announcement of this development (see THE NATIONAL PROVISIONER of September 15, page 20) this publication took steps to obtain more information on the new knife for its packer readers.

The new hog skinning knife and its operation will be fully described in an illustrated article which will appear in this magazine next week. Watch for this helpful operating article.

In the PROVISIONER it's today's news—TODAY.

Let's take a look at the cost picture to see how purchased water compares with that supplied by packers' wells.

The cost of purchased water varied widely among the packers reporting in the survey—from a high of 33c per 1,000 gals. to a low of 4½c per 1,000 gals. Several packers reported that their purchased water costs them more than 20c per 1,000 gals. The average price for purchased water (both arithmetic mean and median) reported by the group is 14c per 1,000 gals.

One packer covered by the survey buys water on a rather interesting basis; he pays \$200 per year per 200 hp. boiler.

Several of the packers who pump their own water, and who are sure that it is cheaper than purchased water, were unable to furnish cost figures so that these data are not as complete as might be desired. However, the highest cost per 1,000 gals. reported by these pumping packers is 7c while the lowest is 1c. The average cost per 1,000 gals. for the group is 2.8c. These cost figures include power and other operating and maintenance expenses, interest on well and pumping investment, etc.

National Packer's Experience

Data furnished by the national packer substantiate the figures furnished by the smaller firms. The large company's all-plant average cost of purchased water is around 8c per 1,000 gals. (in many instances heavy consumption earns the firm a low rate) while the cost of well water runs as high as 4c per 1,000 gals. at some plants and as low as 2½c at others.

Some years ago the PROVISIONER conducted a less extensive survey on this question and at that time found that a small number of packers were producing their own water at a cost of 2.7c per 1,000 gals. while a somewhat larger group were buying water at 7c to 20c per 1,000 gals.

It seems safe to conclude, therefore, that the cost of well water is generally one-fourth to one-half of the cost of water bought from a public system.

One factor which is often cited as an advantage for the packer obtaining water from his own well is that the low temperature well water may be employed to increase refrigerating eff-

ciency and reduce power requirements for this department. Well water may be employed in the ammonia condensers and then reused for other plant purposes after it has been "tempered." For each 1 deg. reduction in the temperature of the water going to the ammonia condenser the discharge pressure is lowered 2 to 2½ lbs. For each 10 lbs. reduction in discharge pressure, power requirements are cut about 4 per cent.

Chills Product Faster

Lower temperature water also possesses a direct advantage where it is used for cooling product, such as in showering sausage, and in ice making, etc.

The reverse side of the picture is sometimes ignored. Well water, if it is lower in temperature than the city supply, requires more heat units to bring it up to the proper level for cooking and production of steam. One packer has found it desirable to use well water only during the warmer months and to depend on his city supply in the winter when the ammonia condensers are used on a very limited scale and when little exhaust steam is available for water heating.

In addition to greater uniformity of temperature, ground water (well or spring) is usually less variable in supply than surface water. The store of water in underground reservoirs is less affected by dry "spells" or seasons than is the surface water supply. Evidence that this is not an unimportant consideration in some cases is furnished by the fact that some packers covered by the survey report their public water supply is "limited" during certain periods and adversely affected by dry weather.

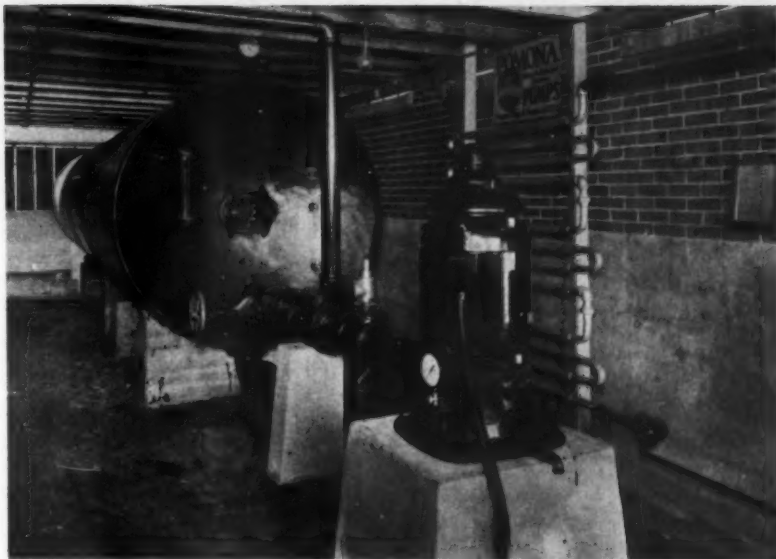
Some Must Soften Water

The problems involved in using well water only in some departments, or during certain seasons, will be discussed in a later article.

Twelve of the 24 packers who derive all or part of their water from wells report that they must either soften such water before using it for boiler feed and cooking or must exclude it entirely from the steam plant. Several who are unable to employ their well water for boiler feed, purchase water for this purpose from the municipalities in which they are located.

One packer, whose well water runs 40 grains per gallon in hardness, obtains water for his boilers and scalding tank from a nearby river which ranges from 10 to 15 grains in hardness. Another packer reports that he purchases all water for edible plant operations, but pumps water from the river for ammonia condensers and the inedible department.

Well water in a given locality may or may not possess an advantage over city water with respect to hardness. It may be softer than the surface water available in the area or it may be more hard. However, water obtained from



ONE FIRM'S PUMP AND TANK

Equipment employed by one meat industry firm for producing water consists of a 10-in. well, a motor-driven pump and a horizontal steel tank with a capacity of 6,000 gals., in which the water is stored under a pressure of 30 lbs. per sq. in. The pump has a capacity of 400 gpm.

rivers, lakes, streams or impounded reservoirs generally contains more suspended matter than water from wells or springs.

According to the United States Geological Survey, public supply water in the states of North Dakota, South Dakota, Nebraska, Kansas, Arizona, New Mexico, Illinois, Iowa and Indiana has the greatest average hardness (more than 180 parts per million) while California, Nevada, Utah, Wyoming, Colorado, Texas, Oklahoma, Missouri, Minnesota, Wisconsin, Michigan, Ohio and Florida have public supply water ranging from 121 to 180 parts per million (7 to 10.5 grains per gallon) in hardness.

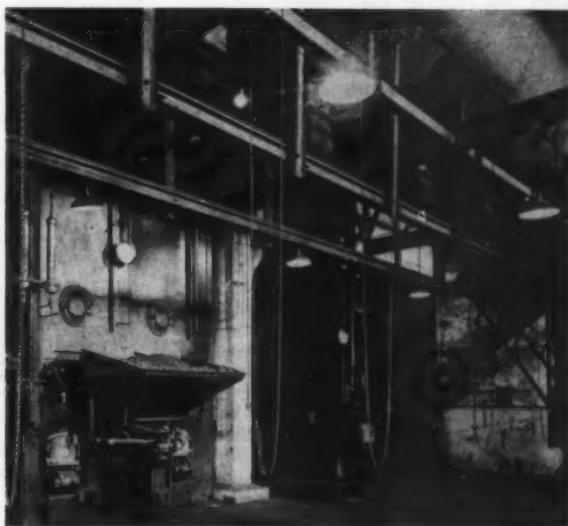
Dissolved solids commonly found in water supplies include chlorides, sulfates, nitrates and bicarbonates of calcium, magnesium, sodium, potassium and iron. Free mineral and organic acids, the ions of aluminum, potassium, copper, lead, zinc, fluoride, sulfite and silicate may also be present.

Silica is present in practically all natural water and is found in appreciable quantities in the water supplies of the southeastern, middle west and northwestern part of the country. This element is of particular importance in boiler feed water and causes considerable difficulty by forming a hard dense scale within boilers.

EDITOR'S NOTE: This is the first of two articles on packers' private water supply systems. The second article will deal with wells, pumps, tanks, etc., and some of the problems involved where the meat plant's water is obtained from more than one source.

WELL WATER MAY NOT WORK HERE

Well water is sometimes unsuitable for use in boilers. Some of the well-operating packers who reported in the NP survey find it necessary to soften their well water for boiler feed and cooking use; others purchase city water or pump water from lakes or rivers to take care of their steam plant requirements. However, well water may be softer than surface water found in the same locality.





The incredible era when packinghouse salesmen sauntered into retail outlets with the air of visiting potentates is fast drawing to a close. The oldtime buyers' market is on the way back; it won't be long until meat salesmen will again have to **SELL**—and it's up to packer sales managers to see that they do.

It won't be long now until . . .

The SHOE'S on the Other FOOT

By RALPH KELLER

BROADLY speaking, the importance of selling in the meat industry has not been realized. For years, meat has been considered a staple item that didn't need *selling*. Salesmen have been hired haphazardly, given little or no training and sent out into the field. The ability of the salesman as a creator of sales has not been a primary consideration; he has been just someone who told the packer what each customer needed every week.

This attitude is fundamentally unsound. The importance of improved selling methods must, for the good of all concerned, be recognized by both sales and production men.

Since management has failed to realize the importance of selling, the salesmen themselves, in most cases, have been unaware of the purpose or importance of their jobs. During the war, the scarcity of meat on the home front—and the resultant sellers' market—have made good salesmanship relatively unimportant. Now that the war is over and a buyers' market is at hand, the meat industry must realize that distribution and improvement in its selling methods comprise the most important phase of its business.

Cites Canned Meats

Let us examine the field of canned meats, for example. In prewar days, about 500,000,000 lbs. of meats were being canned annually. During the war, military needs stepped up production more than 400 per cent, so that in 1944 over 2,000,000,000 lbs. of meat were canned. Although it is not expected that this level of production will be maintained now that the war is over, neither does the canned meat industry intend to return to its prewar level.

Stiff competition in the canned meat field seems inevitable, and new companies may fall by the wayside, unable to meet the competition offered by established firms.

From this alone, it is easy to see why the emphasis must be on improved selling and the ability to distribute, thus contributing to the establishment of a sound peacetime economy in which the livestock and meat packing industries will remain of major importance.

The necessity for selling can be brought home from another angle. Pork

Ralph Keller, author of the accompanying article, speaks with authority when he discusses meat packer sales' problems. Associated with Geo. A. Hormel & Co. for the past 16 years, he has represented the firm in Chicago since 1937. He has long been active in the Chicago Sales Executive Club, serving as president during the 1944-45 term and inspiring the club's "Selling As a Career" program. He is a past president of the Grocery Manufacturers Sales Executive Club. Keller is a graduate of the University of Missouri.



RALPH KELLER

Manufacturers Sales Executive Club. Keller is a graduate of the University of Missouri.

fat has been a burden to the industry because no one ever took the trouble to merchandise it. Vegetable oil people, with aggressive merchandising practices, sold the American public on their products with the result that the meat industry was forced to dispose of its lard to soapmakers at a substantial loss. The packers' neglect in merchandising has cost the industry millions upon millions of dollars—and it will cost it more unless: 1) Some sound program is devised to make pork fat more attractive to the consumer, and 2) the necessary selling and merchandising effort is put back of it.

The aggressive merchandising programs of other food industries, although not offering direct competition to meats, may also become a bugaboo to the packer unless he adopts an equally aggressive selling program. For it must always be borne in mind that he and other food manufacturers are vying for the same consumers' dollars and the same stomach capacity.

Stiff Rivalry Looms

Stiff competition from three points—1) within the meat industry; 2) products in direct competition, and 3) indirectly the entire food field—makes it imperative that tomorrow's packer representatives must *sell*. It is equally evident that they must be provided with the best of merchandise to sell. Again the canned meat field offers an illustration:

In the early history of canned meats too many of the products were of poor quality, made to meet a price and not to establish a market. As a result, the public formed a prejudice against canned meats. As late as 1938, only 23 per cent of the families in the United States were buying canned meats. In 1942, however, 68 per cent were buying canned meats.

This tremendous jump can be explained by the fact that during these years the 12-oz. products were introduced. These new type packages contained the first good quality canned meats to be offered to the public at a reasonable cost and at a low unit sales price. They also were backed by the strongest selling and merchandising program ever conducted for canned meats. Quality products plus selling did the job.

With this background to prove the
(Continued on page 21.)



When the Veteran Comes Back to the Meat Plant

Here are the latest explanations and interpretations of his rights under the Selective Service Act with relation to his job, his employer and fellow employes

much discussed question involving the temporary or "other than temporary" nature of the job which the veteran left to enter military service.

"In determining whether or not a position was 'temporary,' all of the facts and circumstances relating to the employment relationship must be considered," the policy statement says. "By using the phrase 'position other than temporary' Congress evidenced an intention of using a broader concept than would have been entailed by the word 'permanent.' Hence, before a veteran is deprived of reemployment rights, it must be shown clearly that the employment he left to enter the armed services was 'temporary.'"

The statement continues that, in border-line cases, the question as to whether the veteran's position was or was not temporary "should be resolved in favor of the veteran."

The fact that several veterans left the same job assignment in an employer's establishment to enter the armed forces is not determinative of whether the "position in the employ of" the employer which any of such veterans left was "temporary" or "other than temporary," the statement continues. *It is the character of the employment relationship that should govern and not merely the particular assignment being carried out at the time of entry into active military service.*

Part-Time Not Determinant

Work performed on a part-time rather than a full-time basis does not necessarily render the position a temporary one, the Selective Service opinion asserts, adding that "the question of whether a position is or is not a temporary position cannot be resolved solely on the basis of the number of hours worked per day or per week. If the part-time work is not short term, but involves the performance of regular continuing service for an indefinite period, it is not a temporary position."

Neither can the question of whether the position is "temporary" or "other than temporary" be determined by use of the term "probationary," the statement declares. Consideration must be given to the character of the employment relationship and all of the facts and circumstances surrounding it.

"A probationary worker is not to be considered a temporary employee when the term 'probationary' is used only to indicate a period of time which must elapse before certain privileges are to

become available to the worker, such as seniority rights, resort to employer-employee appeal procedures, vacation and insurance benefits or automatic pay increases and promotions."

The statement declares that apprentices or trainees as such are not temporary employees.

"These terms," it is asserted, "have no bearing on the question of whether or not the position is in fact a temporary position. A person may be an apprentice, a trainee, a helper, or a journeyman, and be either a temporary or other than temporary employee, depending upon the terms and purpose of the employment relationship."

"Impossible or Unreasonable"

Another question provoking discussion in recent reemployment cases is the "impossible or unreasonable" provision of the law as it applies to the employer's circumstances when the veteran returns and seeks reinstatement in his old job. The Selective Service Act provides that the veteran will be reinstated unless the employer's circumstances have so changed as to make it "impossible or unreasonable" for the employer to do so. The contention has been advanced that reinstatement of a veteran would be "impossible or unreasonable" if his reemployment displaced a non-veteran with greater seniority. The Selective Service interpretation meets this issue with the statement that the "impossible or unreasonable" clause applies only to the employer and that "consequences to third parties are not involved." The controversial clause "cannot be applied to cover the effect of restoration of the veteran on persons, such as other employees," the Selective Service policy states.

The new Selective Service policy on veterans' statutory reemployment rights is contained in a comprehensive handbook provided for the guidance of Selective Service local boards.

Persons to whom reemployment rights apply are listed by Selective Service as all registrants inducted under the Selective Service Act since it became effective in September 1940; members of any reserve component of the land or naval forces who were on active duty on August 27, 1940, or who were called to active duty after that date; all persons who, subsequent to May 1, 1940, have entered upon active military service in the land or naval forces of the United States, including the women's

(Continued on page 25.)

REEEMPLOYMENT rights of returning veterans who left their jobs to enter military service are explained, and interpretations of the law restoring ex-service men and women to their old jobs are set forth in a detailed statement of policy governing its veterans assistance program, just issued by the Selective Service System.

The interpretation restates the previous position of Major General Lewis B. Hershey, Director of Selective Service, that the present law provides absolute reinstatement in the veteran's former position, or a position of like seniority, status, and pay, if the veteran meets the legal requirements.

National Headquarters of Selective Service declared that the new statement of policy constitutes the official position and was issued to guide the 6,500 local boards when giving assistance to veterans seeking to assert their reemployment rights.

Intent of Congress

"Our interpretations of veterans' reemployment rights provided in the Selective Service Act are based solely on the language of the act and what we believe to be the intent of Congress," said General Hershey, in announcing the policies.

"The Selective Service Act lays down certain requirements which the veteran must meet in order to obtain reemployment in his old job. We have made an exhaustive study of the law and its requirements. Our policy in advising veterans of their statutory reemployment rights is simply to tell them exactly what the law says."

The new Selective Service policy gives broad interpretation to another

For tempting, delicious flavor

Boat's Head Super Seasonings



THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.

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PACKERS' OPTIONAL CEILINGS ON HIDES WITHDRAWN BY OPA

Trading in packer hides was effectively tied up this week by the OPA announcement that packers' optional ceiling prices for cattle hides would be revoked effective September 25, except as to deliveries within 90 days thereafter in fulfillment of previously negotiated contracts.

A strong attempt is being made to persuade OPA to postpone the effective date of Amendment 13 to Revised Price Schedule 9, the amendment revoking the optional prices, to October 6.

Amendment 13 also provides that tanners reselling hides and skins will no longer be permitted to add freight and brokerage charges to ceiling prices, or to pay brokerage fees on tanner-to-tanner sales.

OPA said that the optional prices listed in Table II of the price schedule were added at the recommendation of the War Production Board. They were designed to act as incentives for the production of weights and selections of standard packer hides needed for the war effort, and to help tanners to buy the types and weights used in the leather WPB was requiring them to produce.

Recently WPB removed its restrictions on the use of cattle hides and skins, and began to allocate without reference to types. The need for incentive prices has therefore disappeared. Table I, which lists prices on the basis customarily used by the industry, remains in effect.

To enable packers to fulfill current contracts for hides and skins meeting Table II specifications, they are given a 90-day period in which to make deliveries at the optional prices.

Tanners were allowed to add freight and brokerage charges on resales of hides and skins pursuant to WPB direction. This made it possible for WPB to direct shipment of hides and skins where they were needed without involving the tanner in financial loss. With the revocation of WPB controls on hides and skins, this provision also becomes unnecessary. Payment of brokerage fees on purchases from and sales by tanners of hides and skins also is eliminated, because the services of brokers are not normally required in such transactions.

DECRIES HELP SHORTAGE

The food industry is a "forgotten industry" as far as manpower needs are concerned, Frank H. Abeln of the Chicago office of the Department of Agriculture declared this month. Observing that most people take food for granted, he asserted that the food industry is having more trouble than most industries in recruiting an adequate number of workers.

SEPTEMBER 30 CHANGES IN TRADE POINT VALUES

	New Value Trade Table 30 Points per pound	Old Value Trade Table 29 Points per pound		New Value Trade Table 30 Points per pound	Old Value Trade Table 29 Points per pound
BEEF:					
Carcass or side—(K and S in) AA, A, & B.....	2.0	2.5	Primal Cuts: AA, A, B (All C & D grade primal and fabricated cuts have zero point value)		
Carcass or side—(K and S in) C & D.....	0.0	2.5	Forequarter or forequarter... 1.8	1.8	1.6
Hindquarter—K and S in, flank on, AA, A, & B.....	3.0	3.8	Hindquarter or hindsaddle... 3.0	3.0	3.2
Hindquarter—K and S in, flank on, C & D.....	0.0	3.7	Legs..... 2.9	2.9	3.1
Primal Cuts:					
Brisket.....	0.0	1.0	Fabricated Veal Cuts:		
Flank.....	1.2	1.8	Frozen fabricated veal.....	3.0	3.5
Fore Shank.....	0.0	0.9	(Army specs.).....	2.2	2.6
Round.....	3.2	3.5	Side (War Shipping specs.).....	0.0	1.0
Short plate.....	0.0	1.0	Breast.....	0.0	1.0
Back.....	1.7	2.1	Leg—boned, rolled, and tied.....	3.5	4.2
Crosscut chuck.....	0.9	1.6	Leg—oven prepared.....	0.0	1.0
Triangle or rattle.....	0.7	1.5	Shank—fore.....	0.0	3.9
Boneless Beef:					
Beef trimmings, all grades... 0.0	2.0	2.0	Shank meat—boneless.....	0.0	2.0
Carcass meat, AA, A, & B... 2.8	3.5	3.5	Square cut chuck—neck on... 1.8	1.8	1.8
Carcass meat, C & D..... 0.0	3.5	3.5	Veal trimmings.....	0.0	2.0
Hindquarter, AA, A, & B... 4.8	4.4	4.4	Ground veal, all grades.....	0.0	2.0
Hindquarter, C & D..... 0.0	4.4	4.4	Boneless Veal:		
Shank meat.....	0.0	2.0	Carcass.....	0.0	2.0
Fabricated Beef Cuts:					
Brisket—Boneless (untrimmed).....	0.0	2.0	Forequarter (veal roll).....	0.0	2.0
Brisket—Boneless (deckle, off or on).....	0.0	2.0	Regular rib roll.....	0.0	2.0
Brisket—Boneless, cured... 0.0	1.8	1.8	Round.....	0.0	2.0
Chuck—Boneless, neck on... 2.2	2.3	2.3	Shoulder chub.....	0.0	2.0
Hind shank (bone in).....	0.0	1.0	Sirloin strip.....	0.0	2.0
Plate—Boneless, cured... 0.0	1.8	1.8	Tenderloin.....	0.0	5.0
Plate—Boneless.....	0.0	2.0	Veal trimmings.....	0.0	2.0
Rib—Oven prepared.....	3.5	3.6	Variety Meats:		
Rib (regular roll or rib eye).....	10.0	8.3	Heart.....	0.0	2.0
Short ribs (plate and rib).....	0.0	4.0	Liver (whole or half).....	0.0	5.0
Hamburger, all grades.....	0.0	2.0	Sweetbreads.....	0.0	2.0
Miscellaneous Beef Products:					
Barreled Cuban beef (AA, A, B).....	1.2	1.8	Tongue.....	0.0	2.0
Barreled family beef.....	0.0	1.0	Miscellaneous Veal Products:		
Barreled India mess beef... 0.0	1.0	1.0	Plucks.....	0.0	3.0
Dried beef hams.....	0.0	10.0	MUTTON:		
Dried beef ends.....	0.0	12.0	Variety Meats:		
Dried beef, sliced.....	0.0	12.0	Heart.....	0.0	2.0
Pastrami (all cuts) whole... 0.0	3.0	3.0	Liver.....	0.0	2.0
Ground specialty steak products.....	0.5	3.0	Sweetbreads.....	0.0	2.0
Processed food commodity... 0.0	1.0	1.0	Tongue.....	0.0	2.0
Variety Meats:					
Heart.....	0.0	2.0	LAMB:		
Liver (whole or half).....	0.0	3.0	Carcass or side, AA, A, B... 2.5	2.7	2.7
Sweetbreads (excluding pancreas).....	0.0	2.0	Cull and Utility grades.....	0.0	2.7
Tongue (short cut).....	0.0	2.0	Primal Cuts: AA, A, & B (All C & D grade primal and fabricated cuts have zero point value)		
PORK:					
Carcass or side, head on, leaf in or out.....	5.9	6.2	Forequarter or forequarter... 1.4	1.8	1.8
Carcass or side, head off, leaf in or out.....	6.1	6.4	Breast.....	2.2	2.2
Wiltshire sides.....	6.4	6.9	Breast and shank.....	0.0	1.0
Trimming:					
Extra lean.....	0.0	7.1	Shank (shoulder, neck, shank and brisket).....	1.0	1.7
Special lean.....	0.0	7.3	Shank.....	0.0	1.0
Regular.....	0.0	8.0	Boneless Lamb: Cull and Utility Grades:		
Other trimmings.....	0.0	7.0	Lamb shoulder roll.....	0.0	4.0
Neck bone.....	0.0	7.0	Lamb boneless.....	0.0	2.5
Lean collar.....	0.0	5.0	Lamb trimmings.....	0.0	2.0
Variety Meats:					
Heart.....	0.0	2.0	Fabricated Cuts: AA, A, & B		
Liver.....	0.0	1.0	Carcass or side (War Ship. specs.).....	2.7	2.9
Tongue.....	0.0	2.0	Breast and flank.....	0.0	1.0
VEAL:					
Carcass or side—hide on... 1.9	2.1	2.1	Breast and shank.....	0.0	1.0
Carcass or side—hide off... 2.1	2.4	2.4	Shank.....	0.0	1.0
Cull and Utility veal—hide on.....	0.0	1.2	Lamb patties (all grades).....	0.0	2.0
Cull and Utility veal—hide off.....	0.0	1.4	Miscellaneous Products:		
NOTE: With the exception of Cappellico butts with a point value of 7.5, ham, whole or piece, in tin or glass containers, with a point value of 10.0, and slab bacon, dry salt, slab bacon, other, and sliced bacon, in tin or glass container with a point value of 6.0, all sausage, including liver products and meats in tin or glass containers are point free on Trade Point Table No. 30.					

REQUEST HUGE QUANTITIES OF MEATS FOR FOREIGN USE

The Meat Merchandising Division, livestock branch, Production and Marketing Administration, has outlined a program which involves government purchase of substantial quantities of frozen and cured meats for delivery during October, November and December. The meats are being purchased for shipment abroad under UNRRA and other foreign supply arrangements.

FROZEN MEATS: Frozen carcass beef in quarters of Utility and better

grades; frozen veal sides of Utility grades or better; frozen telescoped lamb and mutton, Utility grade or better; frozen hog sides from carcasses weighing 213 lbs. or less; frozen pork loins, hams, and shoulder cuts and frozen manufacturing boneless pork.

CURED RATIONABLE MEATS: Cured Wiltshire sides; cured and square cut seedless bellies and cured picnics.

The Meat Merchandising Division will appreciate substantial offerings of the above listed items. All products are to comply with specifications as filed in FSCC-10.

THE Greater



MEAT and FAT GRINDERS

- SILENT DRIVE
- RAPID SAFETY FEED
- TIMKEN BEARINGS
- HEAVY CONSTRUCTION
- NO FRICTION OR MASHING

THE combination of these features in design and construction warrant the rating of ANCO Greater Grinders with 50% greater capacity than any other Grinder of equal size. The throat of the cylinder is extremely large and the thread of the screw at the entrance end is extremely long. This allows the meat to be drawn into the pocket which is cast in the side of the throat of the bowl and thus rapidly fed through the plates. This is an exclusive Safety feature of ANCO Patented Grinders. The feeding is done rapidly

without mashing, heating, or backing up of the product. The operating parts of this machine are mounted on a heavy cast iron base so that all moving parts are kept perfectly in line. The fully enclosed Herringbone Gear Drive and large Timken Roller Bearings assure the most silent and efficient operation. If you are a progressive sausage maker, you will want to know more about this improved Grinder. ANCO Sales Engineers are always at your service. Write for new descriptive folder.

THE ALLBRIGHT-NELL CO.
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Up and down the MEAT TRAIL

Personalities and Events of the Week

- The Westport Packing Co., Westport, Mass., will soon be operating under federal inspection, according to Daniel Worcester, Worcester Engineering Co., Boston, Mass., who worked out the necessary details. The plant is said to contain the very latest type of sanitary equipment.
- John Hilberg & Sons, Cincinnati meat packers, resumed operations last week after being shut down for two years, primarily because of the manpower shortage. The owners are A. J. Hilberg, John Hilberg and John Hilberg, jr. General manager of the plant is James Schlunkert, who will be assisted by Sylvester Stenger.
- Wilfred L. Bainbridge, manager, Tovrea Packing Co., Phoenix, Ariz., who embarked on a fishing trip in the Gulf of California last week, has failed to return, according to latest reports, and grave fears are expressed for his safety. Participating in an intensive search for Bainbridge and the small boat in which he and a companion were last seen are Lieut. Phil Tovrea, an army pilot, and his half-brother, Ed Tovrea, a war veteran.
- Willis Feaster, owner of the O. K. Packing Co., Goodland, Kans., died suddenly last month of a heart attack. Feaster, who served in the Navy during World War I, is survived by his widow and one daughter.
- Permission to erect a slaughterhouse just beyond the western city limits of Bloomington, Ill., has been granted the McLean County Cold Storage Co. by the Bloomington city council.
- Alva Sights, a Clinton, Okla., slaughterer, was recently fined \$2,500 by U. S. District Judge Stephen S. Chandler, jr., as the result of action growing out of the alleged violation of an injunction order granted OPA last February, it is reported.
- A truck of the Goldring Packing Co., Vernon, Calif., containing eight beefs and other meats with a total value of \$800, was stolen this month while the driver was eating lunch in a nearby restaurant, Max Goldring, president, reported.
- Charges that Swift & Company, Philadelphia, violated OPA regulations by forcing butchers to purchase mutton to obtain lamb were dismissed last week in U. S. District Court. Presiding Judge J. Cullen Ganey also quashed 15 of 19 counts in the indictment against Harry M. Griffith, salesman for the firm's Philadelphia unit.
- Gerald C. Cudahy, nephew of E. A.

FRENCH CATTLE WEIGHT DROPS

The ravages of war aggravated by a recent drought, resulting in an acute shortage of fodder, has had a disastrous effect on the weight of French cattle, as can be noted from the accompanying photograph released for publication this week. It is said that the average dressed weight of beef cattle in France has dropped from a prewar average of 700 lbs. to half that figure. France at present is in the grip of a dangerous food shortage as the nation faces its second winter since liberation.



Cudahy, jr., president of the Cudahy Packing Co., was killed this week near Chicago when the car he was driving crashed into the rear of an Army bus. Cudahy was employed by a Chicago brokerage firm. He is survived by two sisters, both of Santa Barbara, Calif.

• J. H. Hall, manager of the Swift & Company plant in Dallas, Tex., reports the unit is running at half capacity because "we can't get anyone interested in doing a little work. Unless we can

get help soon, there will be an alarmingly high percentage of livestock that we cannot kill."

• The New York Central railroad has repealed its observance of meatless Tuesdays and Fridays, according to officials, and will now serve meat daily at every meal.

• The two-story brick addition to the Riverside Packing Co., Paducah, Ky., has not as yet been completed due to difficulty in securing sufficient quantities of structural steel. Neil Burton, manager, has disclosed that the new unit will serve as a sausage plant.

• Robert Hoffman, sales manager, North Side Packing Co., Pittsburgh, Pa., immediately upon returning from an American Meat Institute regional meeting in Cleveland, O., spent the weekend fishing at Bobcageon, Ont.

• The old Eugene Fischer packing plant, Boise, Idaho, long vacant, was leveled early this month by a spectacular blaze which firemen were unable to bring under control.

• The commencement address delivered by T. Henry Foster, chairman of the board, John Morrell & Co., at Parsons college, Fairfield, Ia., last June on "The Humanities in a World of Uncertainties" has been reprinted in the September 1 issue of *Vital Speeches*.

• Joseph Shlavin, his son, Manny, and associates have assumed control of the Lee Packing Co., San Fernando, Calif., and are now operating it as the Globe Packing Co.

• Wholesale meat dealers of Prince Edward Island, N. B., have joined meat retailers of the island province in the

Henry Manaster Resigns As Cannery's Treasurer

Henry Manaster, treasurer of the National Meat Canners Association since its founding in 1937, has resigned his post, it was announced this week by association headquarters. Manaster, who is president of United Packers, Inc., Chicago, will retire from business and make his home in California.

In recognition of his service to the canners' organization, the board of directors presented Manaster with a pen and pencil set and a scroll signed by all members present at the annual meeting at Nippersink Lodge, Ill., two weeks ago.

William J. Foell, president, Foell Packing Co., Chicago, has been named to succeed Manaster as association treasurer.

The next regular meeting of the group will be held in Chicago during the American Meat Institute convention in October.

formation of the Prince Edward Island Wholesale and Retail Meat Dealers' Association.

- Forcing five inner doors after entering the plant through an unbolted rear door, burglars ransacked the offices of William J. Kaufman & Co., Rochester, N. Y., meat packers recently, according to police. A small sum of money was taken from the safe, it was reported.

- Fletchers, Ltd., Vancouver, B. C., Canada, bacon curers, are building a \$100,000 meat packing plant in Vancouver. Provision is being made for smokehouses, curing rooms, cook rooms, a sausage kitchen, freezer space and a four-truck loading dock.

- The annual meeting of the Tanners' Council will be held at the Edgewater Beach hotel, Chicago, November 2 and 3, according to an announcement by officials of the organization.

- O. F. Matthews has succeeded D. W. Breese as manager of the beef department of the John Morrell & Co. plant at Sioux Falls. Breese will become president and general manager of the Fremont Packing Co., Fremont, Neb.

- Chris Marsau, assistant export manager of the Rath Packing Co., Waterloo, Ia., has been appointed chairman of the fund raising committee of the Black Hawk County Red Cross chapter.

- Harry E. Hurlstone, former meat buyer at the Chicago Quartermaster Market Center, is leaving the service of the government this week. Effective October 1, he will be connected with R. F. Norris & Associates, Chicago provision brokers.

- The National Hide Association, representing hide dealers and brokers throughout the country, will hold its first annual convention November 1 and 2 at the Morrison hotel, Chicago, it has been announced. The organization will open permanent headquarters at 130 No. Wells st., Chicago, October 1.

- William B. Traynor, treasurer, Swift & Company, recently celebrated his forty-fourth year with the firm. His first job with the company was as a messenger at the New York abattoir.

Packers Pledge Vets Jobs

Eleven meat packing firms with a combined payroll of over 100,000 employees have agreed to earmark at least 25 per cent of their jobs for returning servicemen by signing the pledge of Industry for Veterans. The firms are:

Wilson & Co., Armour and Company, Cudahy Packing Co., Geo. A. Hormel & Co., Miller & Hart, Inc., Laclede Packing Co., Lima Packing Co., J. Fred Schmidt & Co., Winchester Packing Co., Jourdan Packing Co., and Topeka Packing Co.

James Simpson, jr., former Marine captain and founder of Industry for Veterans, Inc., a non-profit corporation which solicits no funds, has announced that 1,265 firms in 22 states, with a payroll of almost 800,000, are cooperating in assuring work for war veterans.



GOVERNOR SPEAKS AT MORRELL BARBECUE

Gov. Andrew F. Schoeppel of Kansas, speaking on radio broadcast during 4-H Club barbecue given by John Morrell & Co. recently, congratulates 4-H members on their contribution to Kansas agriculture and home life. To the left (standing) is R. G. Plager of Morrell's agricultural service department, Ottumwa, Ia. Standing behind the governor is R. M. Orthwaite, vice president and general manager of Topeka plant.

He rose rapidly, becoming a vice president in 1928, a director in 1932 and treasurer in 1933. He is 59.

- The Chicago Board of Trade will continue to conform to Chicago time, which, until October 29, will be one hour ahead of Central Standard Time, it is announced by Fred H. Clutton, secretary.

- James G. Mercer, former packing-house executive and provision broker, leaves the government service at the end of this month to join the commodity department of Merrill Lynch, Pierce, Fenner & Beane, effective October 1, and will specialize in packing-house products. During the war, Mercer was a member of the award committee of the Commodity Credit Corp., acting as procurement officer for meats and lard for lend-lease. Most of his previous experience before entering government service was in a practical operation and sales executive capacity in the packing industry.

- Mrs. Alma Groneck, wife of John E. Groneck, assistant to the president and in charge of sales for the Krey Packing Co., St. Louis, died September 24 after a lingering illness.

- The Colesie Sausage Co. has been incorporated in Los Angeles with a capital of \$75,000. Directors are John Colesie, W. O. Coleman and William D. Campbell.

- Kingan & Co., Indianapolis, Ind., is back in full production after a three-day work stoppage among employees.

- R. J. Burns, manager of the Regina, Sask., plant of Burns & Co., Ltd., has been made manager of the firm's plants in Vancouver, Victoria and White

Horse, Yukon Territory. He is the son of John Burns, president, Burns & Co.

- Paul A. Bissell, John Morrell & Co. employe since 1927, has been appointed foreman of the beef killing department, it has been announced by J. V. Snyder, Ottumwa plant superintendent.

- G. M. Pelton, vice president, Swift & Company, Chicago, was a featured speaker at a meeting last week of the Memphis chapter of the National Association of Cost Accountants.

- Capitalized at \$50,000, the Peerless Sausage Co. has been incorporated at Lumberton, N. C. The principals include Reece E. Cooke, A. B. Cooke and Paul R. Erwin.

- A new and completely modern plant will shortly be erected to replace the Shore abattoir, Savannah, Ga., which was destroyed by fire recently. The project is expected to cost \$300,000.

- The National Labor Relations Board this week directed that a collective bargaining election among production and maintenance employees of the Wichita Packing Co., Dallas, Tex., be held not later than October 20.

- The September 19 meeting of the Indianapolis chapter of Cost Accountants was designated "Howard C. Greer Night" in honor of Howard C. Greer, vice president and general manager of Kingan & Co., Indianapolis, Ind.

- Guy Caldwell Chamberlain, 65, refrigeration engineer for the Worthington Pump and Machine Corp., Harrison, N. J., died September 22 at his home in South Orange, N. J., of a heart ailment. Surviving are his widow, Lois, and a son, Guy C. Chamberlain, jr.

- Permission to erect a slaughterhouse in Hanover, Pa., was recently refused W. C. Brillhart and Martin Brillhart by the city council upon recommendation of the local board of health.

- James N. Clapp, 53-year-old livestock breeder who was killed in a tractor accident this summer, left an estate valued at over \$3,500,000.

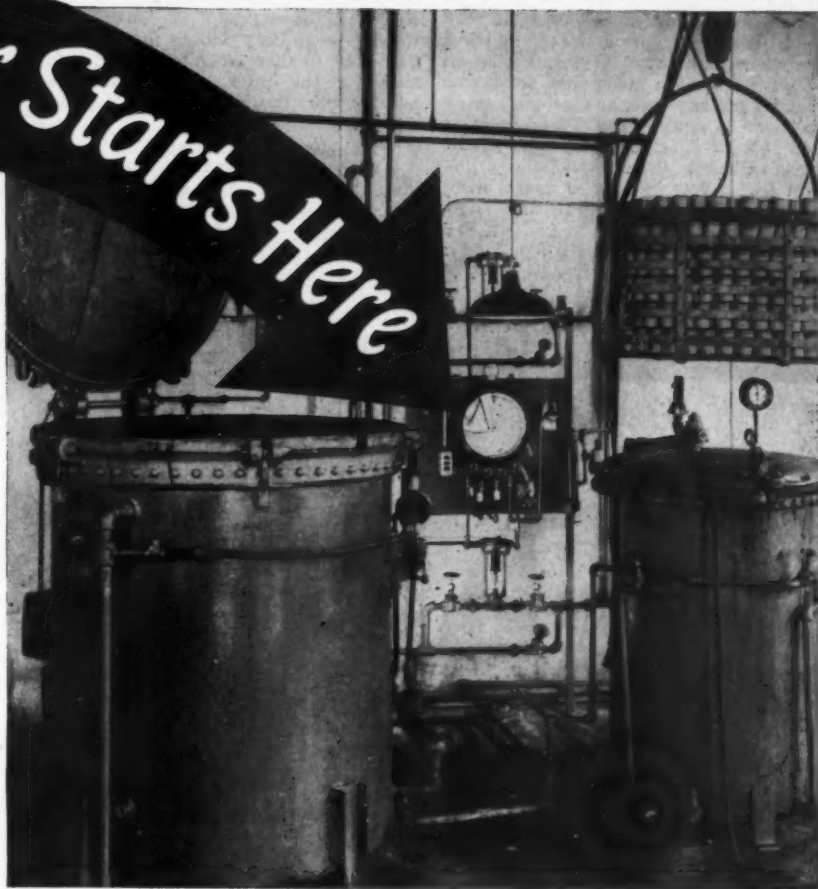


J. G. MERCER

Flavor Starts Here



Foxboro Elapsed-Time Temperature and Pressure Controller installed on retort at Delham Food Products Company, Cambridge, Massachusetts.



How Foxboro Elapsed-Time Temperature Controllers Help Delham Food Products Company Make Tastier Meat Spreads

Knowing that no additional texture or flavor can be imparted to food products *after* they leave the retort, the Delham Company specified Foxboro Elapsed-Time Temperature Controllers to insure maximum retention of these qualities during the processing.

Here's why Foxboro Elapsed-Time Temperature Controllers provide two-way flavor protection almost impossible to maintain by manual control. As soon as retort temperature reaches the required degree, these

improved automatic food-processing controllers "take over" and hold it on the button throughout the cook. Further, through a simple setting on the outside of the case, they automatically time the cook... shut off steam at the end of the cooking period, and light a signal lamp to call the operator's attention. *There's no chance of undercooking or overcooking... no need for continuous watching by the operator.*

Full details of these automatic time- and flavor-saving retort controllers will be sent on request. Write to our nearby branch, or directly to The Foxboro Company, 148 Neponset Ave., Foxboro, Mass., U. S. A.

RECORDING · CONTROLLING · INDICATING

FOXBORO
Instruments

Plan End of Subsidies

(Continued from page 7.)

Now if we were to remove rationing, it is perfectly possible that we could go on a meat-eating spree—especially of beef—and next spring we might find ourselves right back to a much lower supply level. We made that feast and famine mistake once, and we don't want to make it again. But I can promise you this: If it is necessary to continue meat rationing, it can be done on a liberal basis. You will get as much meat as you consumed in peacetime, and maybe more.

"Now about subsidies. Let me make it very clear that I am speaking about subsidies as such and not about price

supports. The problem is to eliminate our wartime food subsidies and at the same time protect producers, processors, and consumers. OPA, the Office of Economic Stabilization, and the Department of Agriculture have been tossing ideas back and forth as to the best way to take off subsidies without breaking the price ceilings and we have come up with some suggestions. . . .

"I believe that with very few exceptions all hold-the-line subsidies could disappear by next June 30. The end of the war has made full scale continuation of these subsidies unnecessary. While we must continue to guard against inflation, we must recognize that many of the factors that made

wartime subsidies necessary are rapidly disappearing. I am convinced that the time for action is now. If we wait until food supplies are so plentiful that demand weakens and retail prices are falling and then eliminate the subsidies, the whole burden of the price decline is likely to fall on farmers. And you and I know what a long hard job it is to stop a headlong decline of farm prices once the snowball gets started."

The American Farm Bureau Federation this week recommended a higher price program for livestock to President Harry Truman and Secretary of Agriculture Clinton Anderson.

President Edward A. O'Neal of the federation recommended with respect to cattle that:

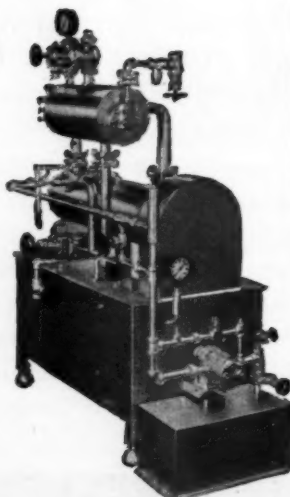
- 1: The over-riding ceiling of \$18.00 per cwt. on live cattle should be removed.
- 2: The compliance rate paid by packers on A and AA cattle be raised 50c per cwt.
- 3: Subsidies on cattle be removed at an early date and a corresponding increase in ceiling prices be allowed.

The Federation's suggestions on hogs are:

- 1: The hog price ceiling on all weights of good and choice butcher hogs should be raised from \$14.75 to \$15.00 per cwt., Chicago base. Ceilings on all other hogs should be \$14.00 per cwt., Chicago base.
- 2: When the average monthly drove cost to packers falls below \$14.00 per cwt., Chicago basis, for good and choice butcher hogs, subsidy payments should be withheld on the basis of 2c for each 1c below \$14.00. This same deduction should apply to good sows and stags when the average monthly drove cost falls below \$13.00 per cwt.
- 3: The present floor price guarantee should be extended to December 31, 1946.

No GRAINY texture in Votator- processed lard

Lard which has been processed by the modern Votator system is always top-quality, snowy white and creamy-smooth, with no hint of grainy texture. From hot oils to packaged lard is only a matter of seconds, because the Votator chills, plasticizes and aerates in one fast, continuous operation. Yet the Votator is just as practical for a small concern as for a large one, many operators electing to gain full Votator efficiency while operating at only 60% of capacity. Get all the facts about the Votator. Write to The Girdler Corporation, Votator Division, Dept. NP3-4, Louisville 1, Ky.



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PROCESSING UNIT**



Trade Mark Registered U. S. Patent Office

Personal Freedom Vital, Kingman Manager Asserth

Howard C. Greer, general manager, Kingman & Co., in a recent public address in Indianapolis, Ind., declared that the United States paid for freedom from foreign aggression with 250,000 lives and billions of dollars and "the victory would be hollow if controls over personal liberty are not removed.

"The right to think what you please and say what you please is worth little if it is not coupled with a right to do what you please with your energies and talents," he said.

Greer stated that business leaders of the future must accept the task of making job freedom as attractive to the worker as business freedom is to the employer so that the cost of personal liberty will not look too high.

"This," he said, "can be brought about by full production, steady employment, high wages and low prices, which should be the objective of business in the postwar period."

QUICK QUIZ:



Are you all at sea about these problems?

Keeping shrink at minimum?

Providing sanitary conditions on chill floor that prevents bacteria propagation?

Avoiding condensation of moisture on surfaces of meats during cutting?

Smoking meats with minimum handling, in shortest time,

and obtaining most desirable uniformity, firmness and color?

Dressing meats with minimum spoilage due to changes in the weather?

Slicing, grading, wrapping and packing meats held at temperatures most easily handled?

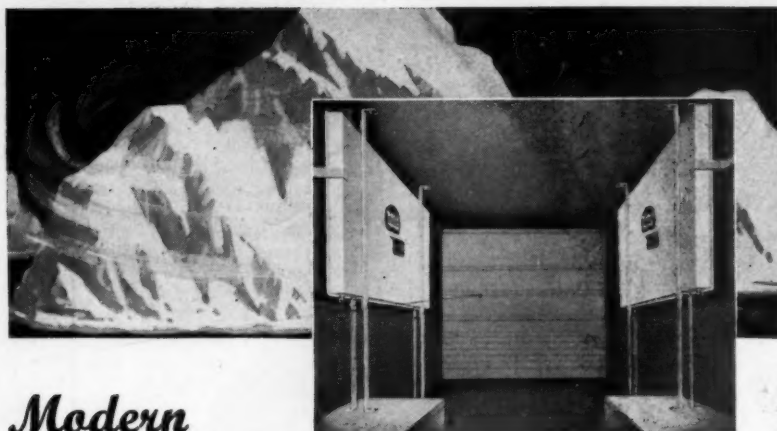
EASY ANSWER:

CERTAINLY these situations call for the best in air conditioning and refrigeration. Then come to Carrier! Carrier can back every installation with 43 years of specialized experience. And for post-war requirements, Carrier is prepared to provide the meat industries with the most efficient, most dependable equipment it has ever designed for your special needs. NOW is the time to tell us about your present and post-war problems for air conditioning, refrigeration and unit heating. Write today. We will gladly help you.

Carrier Corporation, Syracuse, N. Y.



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INDUSTRIAL HEATING



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Dole Plates are also invaluable in Fast Freezing and Storage Rooms.

Ask your Body Builder, or Refrigeration Dealer.

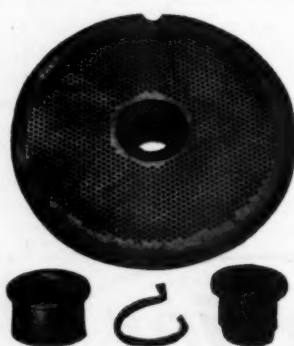
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are guaranteed for FIVE YEARS against regrinding and resurfacing expense. They are reversible and can be used on both sides. They give you two plates for the price of one.

C-D Triumph Plates can be had in all sizes, to fit any make of grinder. They have proven their superiority in all the large packing plants and in thousands of smaller plants in the United States and foreign countries.

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DIRECTORY CHANGES

The following Meat Inspection Directory changes have been issued by the Production and Marketing Administration, Meat Inspection Division. Establishments followed by the designation (L) are operating under limited inspection.

Meat Inspection Granted: Manteca Veal Co., Clauson Road, mail 415 Thor st., Turlock, Calif.; Quaker Packing Co., 38-42 Union st., Allentown, Pa.; Coatesville Packing Co., R.F.D. No. 2, mail P. O. Box 489, Coatesville, Pa.; Granada Canning Co., 4711-4713 Brooklyn ave., Los Angeles 22, Calif.; Christian & Co., Inc., 1121 Penn ave., Pittsburgh 22, Pa.; Lykes Bros., Inc., 50th st. and S.A.L. R.R., mail P. O. Box 2879, Tampa, Fla.; Zell Packing Co., 624 Winchester st., Roseburg, Ore. (L); Harold N. Kummer, Route 4, Hillsboro, Ore. (L); Trenton Packing Co., 58 Escher st., mail P. O. Box 124, Trenton, N. J. (L); Pacific Meat Packing Co., 731 Octavia st., San Francisco, Calif. (L).

Meat Inspection Withdrawn: Friend Bros., Inc., 730 Eastern ave., Malden, Mass.; Trenton Dressed Beef Co., 53 Bloomsbury st., Trenton, N. J. (L); Bratton's Packing Co., P. O. Box 1208, Klamath Falls, Ore. (L); Chicago Dressed Beef Co., 450 Westchester ave., New York, N. Y. (L); Beinecke, Inc., 817-A Washington st., New York 14, N. Y. (L); Brooklyn Hotel Supply Co., 837 Washington st., New York 14, N. Y. (L); Goldwasser Packing Co., 2214 Summit ave., Union City, N. J. (L); The Brandt Co., 605 Bolivar Road, Cleveland, O. (L); Western Meat & Provision Co., 1099 Del Monte ave., Monterey, Calif. (L); Auth Bros., Inc., 1117 F st., SW, Washington 4, D. C. (L).

Change in Name of Official Establishment: 223 District Grocery Stores, Inc., 1110 Maryland ave., SW, Washington, D. C. instead of Walter Brown & Sons, Inc.; 332 Colonial Stores, Inc., New Savannah Highway, mail P. O. Box 119, Augusta, Ga., instead of J. Shapiro & Sons; 422 Hygrade Food Products Corp., 2510 Orleans st., Detroit 7, Mich., instead of Malooly & Azar Co.; 435 National Tea Co., 1323 No. Sixth st., Milwaukee, Wis., instead of Quality Packing Co.; 867 Salinas Dressed Beef Co., Inc., 1 Griffin ave., mail 213 Maple st., Salinas, Calif., instead of Salinas Dressed Beef Co.

FOOD SURPLUS SALES

Sales of government-owned foods by the U. S. Department of Agriculture during August totaled \$165,738, a decrease of \$27,668 from the July sales total of \$193,406. August sales brought to \$36,695,017 the total amount sold since May 1, 1944.

Livestock and meat sales for the month amounted to \$17,388, or 11 per cent of total sales. Of this figure, \$16,010 came from the sale of dairy cows.

Selling Days Lie Ahead

(Continued from page 10.)

fallacy of trying to market low grade products, the meat industry must emphasize quality. The American public will buy more meat if the meat it buys is of good quality. And consumers will buy still more if that good quality is backed by a strong merchandising and selling program.

Perhaps the findings of the Chicago Sales Executives Club concerning sales traits for good salesmanship will prove of interest to the meat packer who is preparing to meet tomorrow's problems.

To determine the traits necessary for successful selling, the "Selling As a Career" committee of the club surveyed the club's membership of 273 sales executives who employ and direct more than 50,000 salesmen. A list containing more than 65 "traits" was sent to the membership, and members were asked to rate them and to check those which a salesman must have.

Most Vital Traits

Results of this survey revealed the 20 most important traits to be: dependability, integrity, knowledge of product, self-management, work organization, sincerity, initiative, industriousness, acceptance of responsibility, understanding of buying motives, sales ethics, judgment, care of health, courtesy, determination, aggressiveness, friendliness, resourcefulness, persuasiveness and appreciation of selling as a road to success.

Not satisfied with merely determining the traits necessary to good salesmanship, the committee then set about ascertaining whether the benefits accruing to a salesman were commensurate with the big part he must play in this postwar world. In connection with this survey, a questionnaire was sent to members of the club to determine "what paths the presidents of the companies that the membership represents followed to reach the top executive position." The resultant replies indicated that 48 per cent of the presidents had had sales experience.

As to stability, the survey indicated that in 45 per cent of the member companies, the average service of their salesmen exceeded ten years and many of these averages went above 20 years. But in only 32 per cent of the companies did non-selling employees average more than ten years' service.

Remembering that selling is tomorrow's challenge to the meat industry, packers should hire good salesmen and give them a comprehensive training before sending them out into the territory.

In this way, they can reap the benefits of a wise sales program. It would be well to remember, too, that the good salesman, even though he may seem to cost more, generally operates with the lowest per unit sales cost—and so ultimately proves the least expensive.

CITY ICE PROTECTIVE SERVICE

Conserving
THE DELICIOUS FRESH FLAVOR
THE NATURAL APPEARANCE
THE VITAMIN CONTENT
THE NUTRITIONAL VALUE
OF VITAL FOOD AND MEATS



Expert, economical handling and proper storage of frozen foods and meats a specialty in each of the 14 warehouses. Their facilities are at your service now.

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HORNELL, N. Y.
The City Ice & Fuel Company
PITTSBURGH, PA.
Federal Cold Storage Co.
CLEVELAND, OHIO
Federal Cold Storage Co.
COLUMBUS, OHIO
Federal Cold Storage Co.
DECATUR, ILL.
Polar Service Company
ST. LOUIS, MO.
Mound City Ice & Cold
Storage Co.

ST. LOUIS, MO.
Federal Cold Storage Co.
NATIONAL STOCK YARDS, ILL.
North American Cold Storage
SPRINGFIELD, MO.
Springfield Ice &
Refrigerating Co.
KANSAS CITY, KANS.
Federal Cold Storage Co.
TULSA, OKLA.
Tulsa Cold Storage Co.
GALVESTON, TEXAS
Galveston Ice & Cold
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PHOENIX, ARIZ.
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SYLVANIA Means Cellophane
... it gives electrical cable
added protection



... assures flavor protection

ELECTRIC CABLES are the nervous system of our mighty warships. Helping control their electrical energy is one of Sylvania's important jobs. Inside wires are wrapped with flame-retardant, space-saving Sylvania cellophane, which aids in insulation, separates the component parts of the cable and with its different colors acts as a coding device.

From cable protection to flavor protection is a long jump. Yet the qualities of Sylvania cellophane that made it indispensable to the war effort are equally important in food packaging. This versatile material seals flavor and aroma in ... keeps frozen foods in tip-top condition from processor to consumer. You can be sure these wartime developments will result in more uses for Sylvania cellophane—better cellophane.



SYLVANIA CELLOPHANE

Made only by **SYLVANIA INDUSTRIAL Corporation**

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RENDERING *and By-Product Processes*

BILE PRICES GOOD AND PRODUCT NOT HARD TO PRODUCE

EXPANSION in the demand for concentrated and liquid bile from the pharmaceutical trade, resulting from more extensive use of bile in medicine, gives the packer an opportunity to increase his realizations from cattle, calves, hogs and sheep by saving the gall bladders, concentrating and shipping them.

To encourage the production of liquid or concentrated bile in meat packing plants, the Office of Price Administration last week substantially increased the ceiling prices on these by-products over the level which has prevailed since the beginning of price control.

In Amendment 13 to Second Revised Supplementary Regulation 14, the OPA established new maximum prices on animal bile, both in the liquid and concentrated forms. Maximum prices, f.o.b. shipping points, for sales and deliveries after September 24, are 35c per gallon for liquid bile (fresh or frozen) packed in tierces, and 35c per lb. for packaged concentrated bile. Ceilings cover bile from cattle, calves, hogs, sheep and lambs.

One well-informed packer pointed out this week that these prices make it profitable for many plants to save gall bladders and to process them into concentrated bile, the form in which the product is most easy to handle. He stated that very little additional labor is involved in saving and concentrating the bile and indicated that some packers are more prone to object to new processes on the basis that they "require more labor" than they are to figure out how to do them.

In handling the liver the gall bladder must necessarily be separated from it. Saving the gall bladder involves only a few additional operations. The bladder is cut open and its contents carefully emptied on a screen through which the gall drops into a container and the gallstones are separated out (the latter should be preserved and dried for they are valuable).

The gall liquid and bladders may be shipped frozen in tierces or cans (the liquid bile is less convenient to handle in this form) or may be concentrated by cooking in an open steam-jacketed kettle. Almost any type of kettle may be used for this operation and exhaust steam at 5 to 10 lbs. pressure may be employed. No agitation is required and the cooking can usually be completed overnight. The concentration process is complete when the bile contains about

75 per cent solids and 25 per cent moisture; the bile is then very dense and tarry in consistency. Concentrated bile should be shipped in a non-corrosive container. One gallon of liquid bile is equivalent to 1 lb. of concentrated bile.

There is some objection to the concentration process on the ground that an unpleasant odor is created but this can be handled by venting the cooking area.

A number of pharmaceutical houses are in the market for liquid and concentrated bile produced by packers.

Gallstones are left on the screen until they are thoroughly drained. They are then dried in natural temperatures, being careful not to dry the outer surfaces too quickly as otherwise they will break in transport. Gallstones should not be exposed to sunlight as this will blacken them. The whole unbroken stones are much more valuable than the broken pieces. When shipped, each stone is wrapped in cotton and packed in a container to avoid breakage.

Gallstones are commercially valuable and, during normal times, there is a brisk demand for the stones from Japan. It is believed that they are used there for setting dyes, for some forms of medicine and as lucky stones.

HANDLING CASING SLIMES

One midwestern packer reports that he formerly turned his casing slime in with other plant water going through the grease interceptors. He has recently begun to coagulate these slimes with steam in a closed tank and states that there has been a definite improvement in his sewage and in grease recovery results.

It is a mistake to put casing slimes in the rendering tank with fats since

the former contain little grease and their solids (usually 3 to 5 per cent) pick up grease from other material being handled.

When cooked, the solid material in the slimes coagulates into a granulated mass which, when drained and dried, runs about 15 per cent ammonia. The coagulated material is sometimes dried with blood.

Casing slimes should not be discharged into the sewer since they materially increase the disposal load and may clog the sewer lines.

DDT AS INSECT KILLER

Phenomenal success with DDT in ridding meat plants of flies has been reported by the city health department of Richmond, Va. Where plants have been sprayed with a 5 per cent solution of DDT in xylene, an insect mortality of 90 per cent is said to have occurred. The inside spraying is effective for from three to six weeks.

In Oklahoma, steps are being taken by the state department of agriculture to experiment with the use of DDT spray for the control of livestock insects, particularly ticks in the southeastern part of the state. If successful, it will make control of ticks, lice and cattle grubs more effective than the results obtained in the cattle dipping program, according to Joe C. Scott, president of the state board of agriculture.

HOG LIVER YIELDS

Average yield of liver from a 150-lb. hog is 2.25 lbs., from a 200-lb. hog is 2.62 lbs. and from a 300-lb. hog is 3.25 lbs.

WHERE'S THAT TRAVELING TABLE?

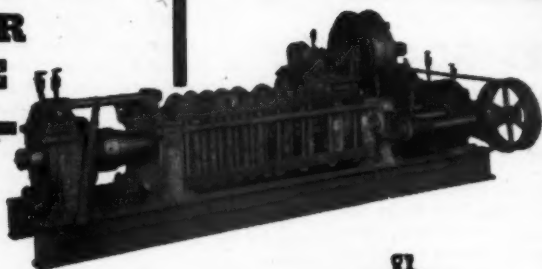
Captain George H. Muller (left) of Palo Alto, Calif., and Pvt. Corraedo Scalera, Providence, R. I., inspecting offal and cattle heads in an American Army slaughterhouse in Chungking, China. Beef in American form—pot roasts, rib roasts, steaks and stew—is offered troops in the Chungking area with great regularity. The cattle, of course, are China-grown.



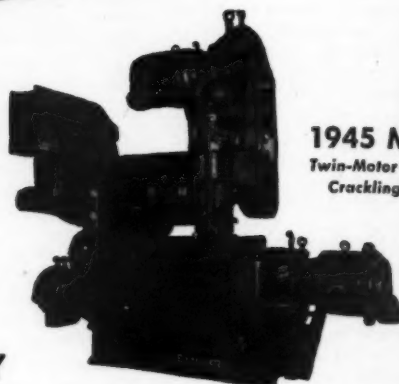
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● The most important Expeller Fundamental is Anderson's 44 years of experience in manufacturing continuous presses. Since 1901, Anderson has been accumulating experience in the design and operation of Expellers that is unequalled by any other continuous press or press parts manufacturer. Expeller engineers patented the Expeller principle; discarded the cone choke mechanism in favor of the jaw type choke; originated 2-in-1 pressing and made countless other improvements in Expellers and Expeller parts. This experience is yours in every Expeller you install. Check Expellers for your needs.



1901 MODEL
EXPELLER

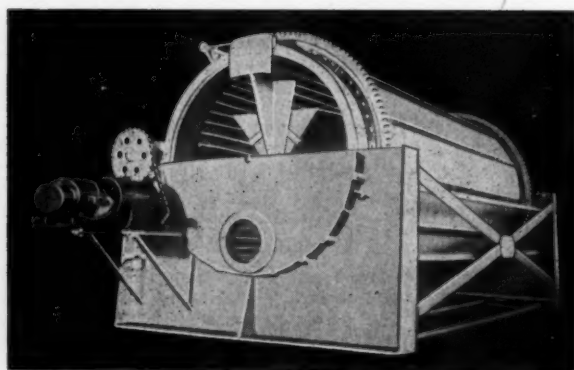


1945 MODEL
Twin-Motor Super Duo
Crackling Expeller

THE V. D. ANDERSON COMPANY

1935 West 96th Street

Cleveland 2, Ohio



THE NORTH SEWAGE SCREEN

**STOPS Pollution—
SAVES By-Products**

- Prevents plugging of sewers and overloading sewage disposal plants
- Handles killing floor waste and paunch manure
- Built in sizes to fit your plant capacity

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OAKITE Specialized **CLEANING**

Vets' Reemployment Rights

(Continued from page 11.)

components thereof; reserve officers of the U. S. Public Health Service called to active duty after November 11, 1943; any person entering service in the Merchant Marine after May 1, 1940, within Public Law 87, 78th Congress.

The law provides that if a veteran left a position other than temporary to enter military service, has satisfactorily completed that service, is still qualified to perform the duties of his former civilian position, and makes application for reinstatement within 90 days after severance from the military establishment, he has absolute right to reinstatement, unless it is proved to be impossible or unreasonable to reinstate him.

The new statement of Selective Service policy covers many questions which have confronted employers and veterans alike in seeking to determine the statutory requirements for the reinstatement of ex-service men and women in their old jobs. For instance, veterans seeking reinstatement in their former positions under the Selective Service Act are held to be not required to meet higher standards than existed in the position at the time they left to enter the armed forces.

Need Not Meet Standards

"Nor is the veteran required to meet standards which the employer may set for other employees in the same or like positions," the statement continues. "If the position has been so changed in job content that it is beyond the veteran's skill, he is entitled to a job requiring skill comparable to that required by the position which he left at the time he left and equal in seniority, status, and pay to that which he vacated."

"If the veteran can do his job or can be retained on the job to perform the duties safely and with acceptable efficiency within a reasonable period of time, he is entitled to be restored to that job," the statement said. "The veteran is entitled to every practicable opportunity to prove that he can perform the duties of the job."

Medical examinations may be made, without expense to the veteran, when his condition is such that reasonable doubt may be raised in the employer's mind concerning the veteran's ability to perform the duties of his former position, but the resultant determination "should not be considered as binding upon the veteran and should not be considered as depriving him of any legal remedies to which he is entitled under the law."

Concerning disability, Selective Service declared the reemployment in his former position, or one of like seniority, status, and pay, should not be denied to any veteran on the basis of disability except where his disability is such as to make performance of duty impossible or to reduce his job efficiency to a level below that normally expected of an acceptable employee, or his presence on the job would jeopardize the safety or health of himself or others.

A veteran's right to employment for one year is limited only by the reemployment provisions of the Selective Service Act, the Selective Service statement said.

In the case of partial shut-down or lay-off, the statement said, a veteran with the statutory right of one year's employment may not be laid off so long as the veteran's job, or one of like seniority, status, or pay is available, but if the shut-down or lay-off is a complete one, the veteran is subject to lay-off the same as other employees.

"When two or more veterans with restoration rights had, as an element of their former positions, the same job assignment, the right of each veteran to be retained in that job assignment is subject to the right of the other veterans who before entering active military service were prior holders of that job assignment," the release said.

Rules Apply to Veterans

"Upon reinstatement, a veteran is subject to the same rules of the employer governing working conditions and personal conduct that apply to other employees, however, he is entitled to be retained in his former position or one of like seniority, status, and pay, for a period of one year following reinstatement and he may not be discharged without cause during that period."

"The veteran's right of employment continues for one year after reinstatement and may not be terminated by temporary shut-down or lay-off. Upon termination of a temporary shut-down or lay-off within the one year period, a veteran has the same right of reinstatement that he had upon initially making application to be restored to his former position or a position of like seniority, status, and pay. The one year period during which a veteran may not be discharged without cause is not extended by temporary shut-downs or lay-offs and ends one year from the date of initial reinstatement."

Selective Service Headquarters declared that, in its opinion, a veteran is not subject to demotion to a position below the level of the position to which he has reinstatement rights during the one year period following initial rein-

statement and must be retained in that position unless sufficient "cause" arises for discharge.

Under the law, Selective Service Headquarters pointed out, seniority rights accumulate during the period of active military service.

"Upon reinstatement in his former position or a position of like seniority, status, and pay, a veteran is entitled to have added to his length of service with employer the total time spent in military service," according to Selective Service, "and to receive any additional benefits or advantages to which the total length of service, including the time spent in military service, entitles him."

The veteran's eligibility to participate in insurance or other benefits offered by the employer which do not accrue solely by reason of length of service, depend upon the established rules and practices relating to employees on furlough or leave of absence in effect with the employer at the time the veteran entered upon active service in the land or naval forces, the statement said.

A veteran, upon reinstatement, is entitled to any automatic pay increases which are given by the employer solely on the basis of length of service, under the Selective Service interpretation. When pay increases are conditioned upon considerations other than, or in addition to, length of service, the veteran's eligibility is declared to be determined under the established rules and practices relating to employees on furlough or leave of absence in effect with the employer at the time the veteran left to enter active military service. However, the time spent in military service must be added to the veteran's length of service when that is one of the considerations.

"A veteran's eligibility to participate in vacation or vacation pay privileges, upon reinstatement is governed by the established rules and practices relating to employees on furlough or leave of absence in effect with the employer at the time the veteran left to enter active military service," said the Selective Service opinion. "When such rules and practices provided for a consideration of length of service with the employer in determining eligibility for such bene-

(Continued on page 34.)



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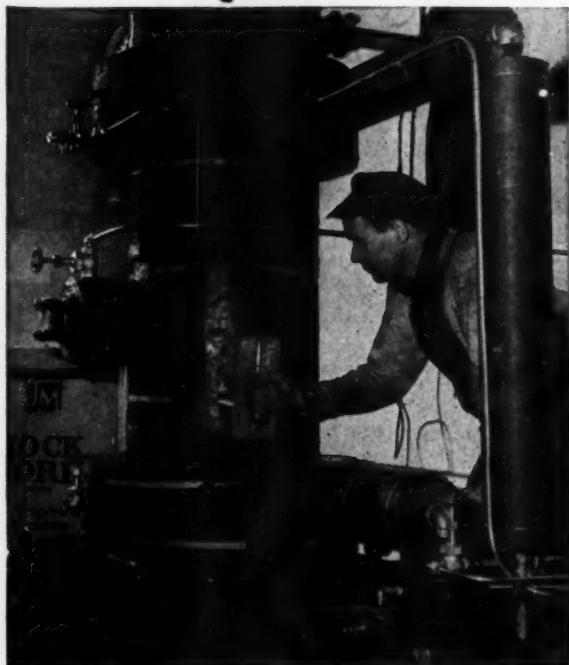
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It's the Knack of the skilled mechanic that makes the difference in an insulation job.

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Because of its many advantages, J-M Rock Cork is preferred for low-temperature insulation by leading refrigeration engineers. Among the outstanding features of this basically mineral insulation are its low thermal conductivity, resistance to moisture and ease of installation.

For details about Rock Cork, write for brochure DS-555. Johns-Manville, 22 East 40th St., New York 16, N. Y.

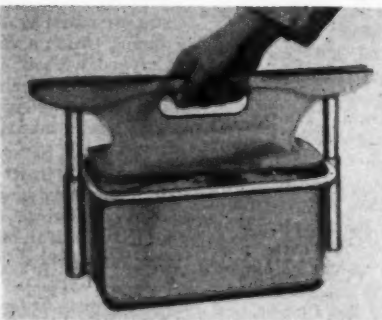
And . . . remember an insulation's performance is only as good as its application.



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Talk About Lightning Speed . . . Presto! The New Hoy Ham Mold is 'Set to Go!



IT'S NOT JUST
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Rockets are speedy—and it is claimed the new P-80 is the fastest plane in the world. True—but did you know that the new Hoy Stainless Steel Ham Mold is the speediest starting mold on the market. Here's why: Its one cover unit automatically fits into the mold. No fussing or guessing necessary—no tilting possible. This stainless steel mold is easier and quicker to clean. No crevices for food particles to get into. It's the most sanitary mold on the market! So if you want to produce A-1 hams—at less labor cost, investigate the new Hoy Stainless Steel Ham Mold.

HOY EQUIPMENT CO.

2370 N. 31st St.

MILWAUKEE 10, WIS.

PROVISIONS AND LARD *Weekly Review*

WEEK'S MEAT OUTPUT DECLINES 3,000,000 LBS.

Meat production in federally inspected plants during the week ended September 22 amounted to about 282,000,000 lbs., according to the War Meat Board estimate. This compares with 285,000,000 lbs. for the preceding week and 304,000,000 lbs. for the corresponding week a year ago.

Hog slaughter, continuing to decrease, dropped to 459,000 head. This was 29,000 less than a week earlier and 356,000 less than a year ago. Pork production was figured at 76,000,000 lbs. as against 83,000,000 lbs. for the preceding week and 117,000,000 lbs. in the same week last year.

The number of cattle slaughtered during the week was estimated at 345,000 head, compared with 350,000 a week earlier and 318,000 a year ago. Inspected beef production was estimated at 162,000,000 lbs., as against 160,000,000 lbs. for the preceding week and 141,000,000 lbs. for the same week a year ago.

Slaughter of calves under federal inspection was estimated at 183,000 head, up 13,000 from the preceding week and 1,000 head more than for the corresponding week last year. The amount of veal produced under federal inspection was estimated at 26,000,000 lbs., 1,000,000 lbs. more than a week earlier, but the same as a year ago.

The number of sheep and lambs slaughtered was figured at 416,000 head, up 16,000 from the preceding week but 78,000 less than a year ago. Production of lamb and mutton from this slaughter in these weeks was calculated at 18,000,000 lbs., 17,000,000 lbs. and 20,000,000 lbs., respectively.

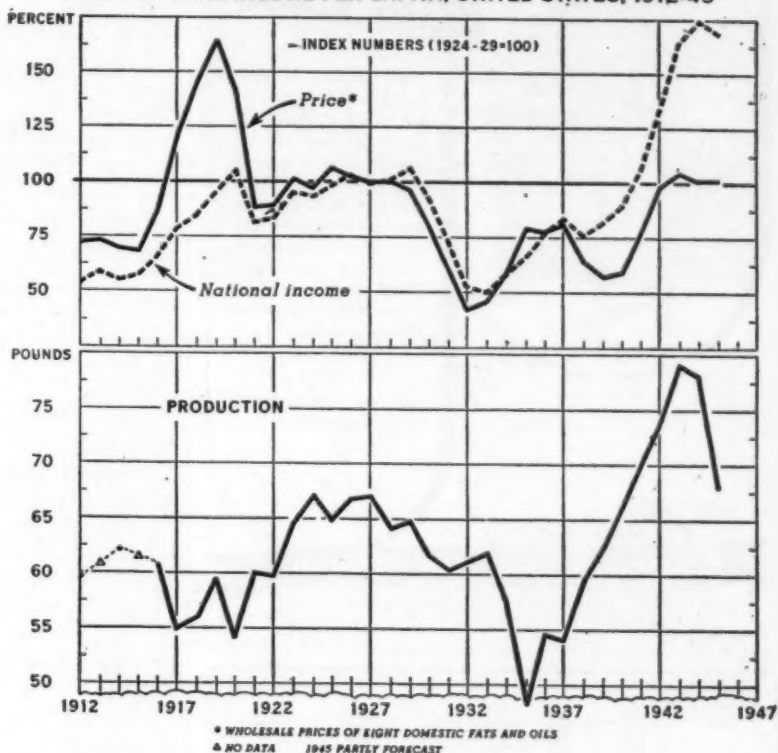
CCC Accepting Bids on Dry Salt Meats

The U. S. Department of Agriculture has announced the contemplated sale by the CCC of approximately 2,000,000 lbs. of salted meats for distribution in designated areas in the South. The offerings, totaling 81 lots, comprise the unsold portions of two previous offerings.

As in previous offerings, bids are to be made to the Livestock Branch, Production and Marketing Administration, USDA, Washington 25, D.C., not later than October 1, 1945. Successful bidders will be notified not later than October 5, 1945.

The CCC reserves the right to reject any bids in whole or in part, and offerings for less than carlots will not be accepted. In case there is more than

PRICE AND PER CAPITA PRODUCTION OF DOMESTIC FATS AND OILS, AND NATIONAL INCOME PER CAPITA, UNITED STATES, 1912-45



Prices of fats and oils in most years vary roughly with national income. The chief exceptions have been in war and immediate postwar years and in 1935-37, when production was sharply reduced by drought. Prices of fats and oils have not advanced as much in the past few years as national income, partly because of price controls and partly because of increased domestic production. A slight increase from the 1945 level of domestic production is in prospect for 1946.

one bidder at the highest price, preference will first be given to the original vendor, then to competitive processors and finally to the general trade. The offering consists only of fat backs, plates and a few jowl butts, with shipments to be made to numerous points in southern states.

QMC WARTIME PURCHASES

Subsistence purchases accounted for \$10,660,707,000 of the more than \$20 billion worth of clothing, equipage, general supplies, etc. bought by the U. S. Army Quartermaster Corps from Pearl Harbor until August 1, 1945.

Subsistence purchases included 919,919,000 emergency rations. These included: Type "C" Rations, 256,358,000; Type "D" Rations, 84,500,000; Type "K" Rations, 243,780,000; Type "Ten-One" Rations, 302,526,000, and all other special rations, 32,526,000.

STOCKS OF CANADIAN MEATS UNDER YEAR AGO

MONTREAL.—The Dominion Bureau of Statistics reports stocks of all meat in Canada on September 1 totaled 50,670,392 lbs., compared with 70,564,838 lbs. on September 1, 1944, and 48,956,499 lbs. on August 1 this year.

Of the stocks in storage, Canadian pork totaled 23,691,467 lbs., a little more than half the stocks held a year ago. Stocks of beef on September 1 amounted to 19,077,236 lbs., an increase over the August 1 holdings of 13,932,533 lbs., but a reduction from the 21,429,004 lbs. held last September 1.

Veal stocks were 5,570,226 lbs., almost the same as last month when the aggregate was 5,641,209 lbs., but a reduction from last year's stocks of 6,491,199 lbs. Holdings of mutton and lamb increased over last month and last year, being 2,331,453 lbs. compared with 1,149,328 lbs. a month ago.

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UNIVERSAL LIFT
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AT THE FLOOR**

From the floor pounces must be lifted to table level for trimming. "Boss" Lifts do this job best. Sound in principle and honest in construction, "Boss" Lifts are made in both manual and power operated models. Self-operating brake and gravity return makes "Boss" operation safe and simple. Space savers tool. Write for details.

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FATS AND PORK • RAW AND BOILED
BEEF, LAMB AND CHICKEN • FRESH
ONIONS, GREEN AND
RED PEPPERS, POTATOES,
APPLES • ORANGE,
LEMON AND CITRON
PEELS • CUCUMBERS,
BLANCHED CARROTS,
BEETS AND TURNIPS IN
UNIFORM CUBES UP
TO 1 1/4"

for
**PACKERS
PROVISIONERS
CANNERS
HOTELS
INSTITUTIONS**

C. E. DIPPEL & COMPANY, INC.

126 Liberty Street

New York 6, N. Y.



MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

Week ended
Sept. 20, 1945
per lb.

Steer, hfr., choice, all wts.	20 1/2
Steer, hfr., good, all wts.	19 1/2
Steer, hfr., com., all wts.	17 1/2
Steer, hfr., utility, all wts.	15 1/2
Cow, commercial, all wts.	17 1/2
Cow, canner and cutter.	13
Hindquarters, choice	23
Forequarters, choice	18 1/2
Cow, hdq., commercial	19
Cow foreq., commercial	16 1/2

†Beef Cuts

Steer, hfr., sh. loin, choice	32 1/2
Steer, hfr., sh. loin, good	30 1/2
Steer, hfr., sh. loin, com.	25 1/2
Steer, hfr., sh. loin, util.	22 1/2
Cow, sh. loin, com.	25 1/2
Cow, sh. loin, util.	22 1/2
Steer, hfr., round, choice	22 1/2
Steer, hfr., round, good	21 1/2
Steer, hfr., rd., commercial	19
Steer, hfr., rd., utility	16 1/2
Steer, hfr., loin, good	28
Steer, hfr., loin, commercial	23 1/2
Cow, loin, commercial	23 1/2
Cow, loin, utility	20
Cow round, commercial	19
Steer, hfr., rib, choice	24 1/2
Steer, hfr., rib, good	23
Steer, hfr., rib, commercial	21 1/2
Steer, hfr., rib, utility	18 1/2
Cow rib, commercial	18 1/2
Cow rib, utility	16 1/2
Steer, hfr., sir., choice	27 1/2
Steer, hfr., sir., good	26
Steer, hfr., sir., com.	21 1/2
Steer, hfr., cow flank	18 1/2
Cow, sirloin, commercial	21 1/2
Cow, sirloin, util.	18 1/2
Steer, hfr., flank steak	23 1/2
Cow, flank steak	23 1/2
Steer, hfr., reg. chk., choice	20 1/2
Steer, hfr., reg. chk., good	19
Steer, hfr., reg. chk., com.	17 1/2
Steer, hfr., reg. chk., utility	15 1/2
Cow, reg. chk., commercial	17 1/2
Cow, reg. chk., utility	15 1/2
Steer, hfr., c. c. chk., choice	18 1/2
Steer, hfr., c. c. chk., gd.	17 1/2
Steer, hfr., c. c. chk., com.	16 1/2
Steer, hfr., c. c. chk., utility	14 1/2
Cow, c. c. chk., commercial	16 1/2
Cow, c. c. chk., utility	14 1/2
Steer, hfr., forebank	12 1/2
Cow forebank	12 1/2
Steer, hfr., brisket, choice	17
Steer, hfr., brisket, good	17
Steer, hfr., brisket, com.	15
Steer, hfr., brisket, utility	15
Cow, brisket, commercial	15
Cow, brisket, utility	15
Steer, hfr., back, choice	21 1/2
Steer, hfr., back, good	19 1/2
Cow back, commercial	18 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19
Steer, hfr., arm chuck, good	18
Cow arm chuck, commercial	17
Cow arm chuck, utility	15 1/2
Steer, hfr., sh. pl., gd. & ch.	14 1/2
Steer, hfr., sh. pl., com. & util.	13 1/2
Cow short plate, commercial	13 1/2
Cow short plate, utility	13 1/2

†Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

†Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	22 1/2

†Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or froz.	22 1/2
Tongues, can., fresh or froz.	22 1/2
Sweetbreads	23 1/2
Ox-tails, under 1/2 lb.	8 1/2
Tripe, scalded	8 1/2
Tripe, cooked	8 1/2
Livers, unblemished	23 1/2
Kidneys	11 1/2

*Veal and Lamb Products

Brains	9 1/2
Calif livers, Type A	49 1/2
Sweetbreads, Type A	39 1/2
Lamb tongues	15

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	23 1/2
Good lambs	22 1/2
Commercial lambs	21 1/2
Choice hindsaddle	23 1/2
Good hindsaddle	22 1/2
Choice fores	23 1/2
Good fores	22 1/2

**Mutton

Choice sheep	23 1/2
Good sheep	22 1/2
Choice saddles	23 1/2
Good saddles	22 1/2
Choice fores	23 1/2
Good fores	22 1/2
Mutton legs, choice	23 1/2
Mutton loins, choice	23 1/2

*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	23 1/2
Picnics	23 1/2
Tenderloins, 10-lb. cartons	23 1/2
Tenderloins, loose	23 1/2
Skinned shldrs., bone in	23 1/2
Sparr ribs, under 3 lbs.	16 1/2
Boston butts, 4/8 lbs.	23
Boneless butts, c. 1.	23
Neck bones	23
Pigs' feet	4 1/2
Kidneys	19
Livers, unblemished	11
Brains	11
Ears	4
Snouts, lean out	6
Snouts, lean in	7 1/2
Heads	8 1/2
Chitterlings	8 1/2
Tidbits, hind feet	8 1/2

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs.	25 1/2
Fancy skinned hams, 14/18 lbs.	25 1/2
parchment paper	25 1/2
Fancy trim, brisket off, bacon, 5 lb. down, wrap	25 1/2
Square cut seedless bacon, 5 lb. down, wrap	25 1/2
Beef sets, smoked	25 1/2
Insides, D Grade	25 1/2
Outsides, D Grade	25 1/2
Knuckles, D Grade	25 1/2

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	23 1/2
Regular tripe, 200-lb. bbl.	23 1/2
Honey, tripe, 200-lb. bbl.	23 1/2

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	23 1/2
80-100 pieces	23 1/2
100-125 pieces	23 1/2
Clear plate pork, 25-35 pieces	23 1/2
Brisket pork	23 1/2
Plate beef, 200 lb. bbl.	23 1/2
Ex. plate beef, 200 lb. bbl.	23 1/2

For prices on sales to War Procurement Agencies, see Amendment 28 to RMPR 148, effective May 26, 1945.

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	15
Sp. lean pork trim.	55 1/2
Ex. lean pork trim.	55 1/2
Pork cheek meat	23 1/2
Pork livers, unblemished	23 1/2
Boneless bull meat	17 1/2
Boneless chucks	23 1/2
Shank meat	23 1/2
Beef trimmings	23 1/2
Dressed canners	23 1/2
Dressed cutter cows	23 1/2
Dressed bologna balls	23 1/2
Pork tongues	23 1/2

DRY SAUSAGE

Corveta, dry, in hog bungs.....	56
Thuringer.....	31
Farmer.....	41
Salteiner.....	41
B. O. Salami, semi-dry.....	54
B. O. Salami, semi-dry.....	32
Genoa style Salami.....	63
Pepersal.....	50 1/2
Mortadella, semi-dry.....	28
Capicola (cooked).....	43 1/2
Prescotto.....	37 1/2

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	29 1/2
Pork sausage, bulk.....	26 1/2
Frankfurts, in hog casings.....	28 1/2
Frankfurts, in hog casings.....	25 1/2
Bologna, natural casings.....	23 1/2
Bologna, artificial casings.....	22 1/2
Liver saus., fr., hog casings.....	21 1/2
Liver saus., fr., hog casings.....	22 1/2
Solid liver saus., hog bungs.....	24 1/2
Head cheese.....	20
New York, natural casings.....	38 1/2
Mixed lunch, natural casings.....	25 1/2
Tongue and blood.....	20
Some.....	20
Polish sausage.....	28 1/2

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w'hse) in 45-lb. bbls., del.....	\$ 8.75
Saltpester, n. ton, f.o.b. N. Y.:	
Del. refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rid. gran. nitrate of soda.....	4.00
Pure rid. powdered nitrate of soda.....	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Bulk, 40 ton cars.....	8.80

Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	3.74
Standard gran., f.o.b. refiners (75%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)	Whole	Ground
Allspice, prime.....	28	30 1/2
Resifted.....	29	31 1/2
Chili powder.....	41	
Cloves, Amboy.....	40	46
Manila.....	22	26
Ginger, Jam., unbl.....	28	31
Mace, fcy, Banda.....	1.05	1.19
East Indies.....	95	1.10
B. & W. I. Blend.....	90	
Mustard, sour, fcy.....	54	
No. 1.....	22	
West India Nutmeg.....	53	
Pepperc, Spanish.....	35	
Popper, Cayenne.....	44	
Red No. 1.....	13 1/2	
Black Malabar.....	13 1/2	
Black Lampung.....	12	13 1/2
Pepper, Packers.....		15 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack.....	20 @ 25
Domestic rounds, over 1 3/4 in., 140 pack.....	35 @ 38
Export rounds, wide, over 1 3/4 in.....	45 @ 49
Export rounds, medium, 1 1/2 to 1 3/4 in.....	33
Export rounds, narrow, 1 1/2 in. under.....	34
No. 1 weasands.....	6
No. 2 weasands.....	4
No. 1 bungs.....	16 @ 18
No. 2 bungs.....	10 @ 12
Middle sewing, 1 1/2 @ 2 in.....	55 @ 65
Middles, select, wide, 2 @ 2 1/2 in.....	65 @ 85
Middles, select, extra, 2 1/2 @ 2 3/4 in.....	95 @ 110
Middles, select, extra, 2 3/4 in. & up.....	1.25 @ 1.40
Dried or salted bladders, per piece:	
12-15-in. wide, flat.....	7 1/2 @ 9
10-12-in. wide, flat.....	4 @ 6 1/2
8-10-in. wide, flat.....	2 1/2 @ 3 1/2
6-8-in. wide, flat.....	2 @ 2 1/2

Hog casings:	
Extra narrow, 29 mm. & 40 mm.....	2.40
Narrow mediums, 29 @ 32 mm.....	2.10
Medium, 32 @ 35 mm.....	2.40
Medium, 35 @ 38 mm.....	2.10
Wide, 38 @ 40 mm.....	1.55 @ 1.65
Extra wide, 40 mm.....	1.45 @ 1.60
Export bungs.....	22 @ 23
Large prime bungs.....	18 @ 20
Medium prime bungs.....	11 @ 14
Small prime bungs.....	8 @ 10
Middles, per set.....	21 @ 24

SEEDS AND HERBS

	Whole	Ground
Caraway seed.....	1.00	1.15
*Cumin seed.....	23	26
Mustard sd., fcy, yel.....	25	
American.....	15 1/2	
Marjoram, Chilean.....	24	29
Oregano.....	12	15

*Nominal.

OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.03
Raw soap stocks:	
Cents per lb. del'd in tank cars.....	3 1/2
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A. Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oils, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

Manufacturer to jobber prices, f.o.b.

New HOWARD

Automatic CLEANING MACHINE

**FAST
SANITARY
ECONOMICAL**



**FOR
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**SMOKED MEAT RACKS, BEEF and
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CURING TRUCKS**

A Howard Engineer will be glad to discuss your cleaning and drying problems... show you how to save time, money and manpower. Write for detailed literature and information.



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The delicious, aromatic fragrance imparted by NEVERFAIL 3-Day Ham Cure produces hams that are out of the ordinary... hams that readily command the highest prices you are permitted to ask. At the same time, NEVERFAIL 3-Day Ham Cure actually reduces your cost of production. Write us!



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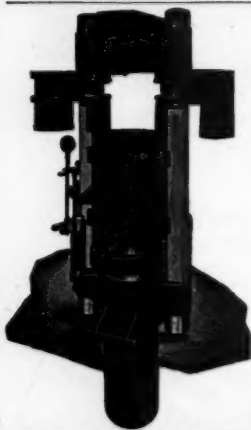
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Machinery Company**

Piqua

Ohio

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Are you using the right grade?

Are you using the right grain?

Are you using the right amount?

	YES	NO	DON'T KNOW
Are you using the right grade?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right grain?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right amount?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-7.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22 1/2
Steer, hfr., reg. chk., commercial.....	21 1/4
Steer, hfr., reg. chk., utility.....	18 1/2

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/4
Hams, regular, under 14 lbs.....	23 1/4
14 lbs. skinned fresh, under	
Picnics, fresh, bone in.....	25 1/4
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	15 1/4

Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, regular.....	23 1/4
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/4
Hams, sknd., under 14 lbs.....	25 1/4
Picnics, bone in.....	23 1/4
Pork trim, ex. lean.....	32
Pork trim., regular.....	19 1/4
Spareribs, medium.....	16 1/4
Boston butts, 3/8 lbs.....	28

*COOKED HAMS

Cooked hams, skin on, fattd.,	
8/down.....	43
Cooked hams, skinless, fattd.,	
8/down.....	46 1/4

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended September 22, 1945, were reported as follows:

	Week Sept. 22	Previous week	Year to date
Cured meats, pounds.....	23,315,000	27,055,000	27,675,000
Fresh meats, pounds.....	31,006,000	33,591,000	42,324,000
Lard, pounds.....	2,923,000	3,686,000	4,000,000

*SMOKED MEATS

Reg. hams, under 14 lbs.....	26
Reg. hams, 14/18 lbs.....	27 1/4
Reg. hams, over 18 lbs.....	29 1/4
Skd. hams, under 14 lbs.....	26 1/4
Skd. hams, 14/18 lbs.....	27 1/4
Skd. hams, over 18 lbs.....	29
Picnics, bone in, 8/12 lbs.....	26 1/4
Bacon, Western.....	26 1/4
Bacon, city, 8/12 lbs.....	25 1/4
Beef tongues, light.....	21 1/4
Beef tongues, heavy.....	21

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, if fat in	
Sept. 26, under 80 lbs.....	21 1/4
81 to 90 lbs.....	21 3/4
100 to 110 lbs.....	20 1/4
120 to 130 lbs.....	19 1/4
137 to 153 lbs.....	19 1/4
154 to 171 lbs.....	19 1/4
172 to 188 lbs.....	19 1/4

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	22 1/4
Good, 50@275 lbs.....	21 1/4
Commercial, 50@275 lbs.....	19 1/4
Utility, 50@275 lbs.....	17 1/4

*Quot. are for zone 9 and include 50c per del. An additional 1/4c per cwt. permitted if wrapped in stock-inette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/4
Lamb, good.....	26 1/4
Lamb, commercial.....	24 1/4
Mutton, good & choice.....	19 1/4
Mutton, utility & cull.....	13 1/4

*Quotations are for Zone 9.

FANCY MEATS

Tongues, Type A.....	30 1/4
Sweetbreads, beef, Type A.....	34 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	19 1/4
Lamb fries, per lb.....	39 1/4
Livers, beef, Type A.....	25 1/4
Oxtails, under 1/2 lb.....	7 1/4

Prices 1, c. 1. and loose basis for zone 9. For lots under 500 lbs., add \$0.025.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.



PREFERRED PACKAGING SERVICE

**CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK**

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
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CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, SEPT. 27, 1945

REGULAR HAMS

Fresh or Frozen	S.P.
5-10	22 1/4
10-12	22 1/4
12-14	22 1/4
14-16	21 1/4

BOILING HAMS

Fresh or Frozen	S.P.
10-12	21 1/4
12-14	20 1/4
14-16	20 1/4

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	24 1/4
12-14	24 1/4
14-16	23 1/4
16-18	22 1/4
18-20	22 1/4
20-22	22 1/4
22-24	22 1/4
24-26	22 1/4
26-28	22 1/4
28-30	22 1/4
30-32	22 1/4

PICNICS

Fresh or Frozen	S.P.
4-6	20 1/4
6-8	20 1/4
8-10	20 1/4
10-12	20 1/4
12-14	20 1/4

Short shank 1/2 c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
Under 8	18
8-12	17 1/4
12-16	16
16-20	15 1/4
20-22	15

D.S. BELLIES

Clear	Rib
18-20	15
20-25	15
25-30	15
30-35	15
35-40	15
40-50	15

GREEN AMERICAN BELLIES

16-20	14 1/4
20-25	14 1/4
25 and up	14 1/4

FAT BACKS

Fresh or Frozen	Cured
6-8	11
8-10	11
10-12	11
12-14	11 1/4
14-16	11 1/4
16-18	12
18-20	12
20-25	12

OTHER D.S. MEATS

Fresh or Frozen	Cured
Regular plates	11 1/4
Clear plates	10 1/4
Jowl butts	10 1/4
Square jowls	12 1/4

FUTURE PRICES

MONDAY, SEPT. 24, THROUGH
THURSDAY, SEPT. 27, 1945

LARD OPEN	High	Low	Close
May			13.47 1/2
July			No bids or offerings
Sept.			No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard
for the week are reported as
follows:

	P. S. Lard Tierces	P. S. Lard Loose	Raw Leaf
Sept. 24...	13.80b	12.80b	12.75b
Sept. 25...	13.80b	12.80b	12.75b
Sept. 26...	13.80b	12.80b	12.75b
Sept. 27...	13.80b	12.80b	12.75b
Sept. 28...	13.80b	12.80b	12.75b

Packers' Wholesale Prices

Edised lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend., tierces	
Ed. Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Mortising, tierces, c.a.f.	16.50

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
October shipment	55.00
Fish scrap (acidulated), 7% ammonia, 5% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
In 200-lb. bags	32.40
In 100-lb. bags	35.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15 1/4 B. P. L., bulk	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

Dry Rendered Tankage

45/50% protein, unground	\$ 1.25
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EASTERN FERTILIZER MARKETS

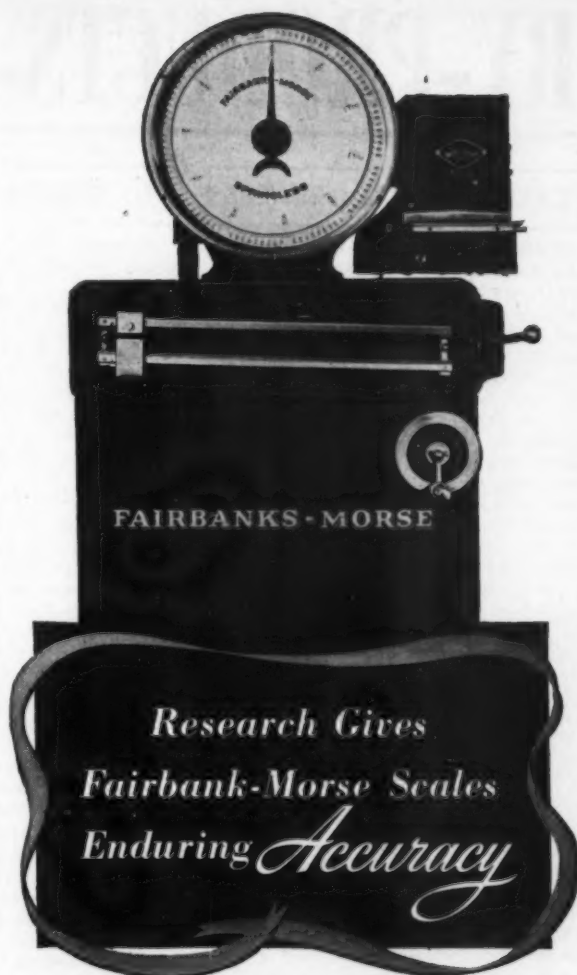
New York, Sept. 26, 1945

Very few sales were reported the past week in tankage, blood and cracklings and buyers are still searching for material. Sulphate of ammonia is in short supply and there are considerable inquiries for export. No offerings of fish meal are reported available.

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during August in Alabama, Florida and Georgia amounted to:

	Aug., 1945	Aug., 1944
Cattle	61,411	58,614
Calves	36,873	34,501
Hogs	29,638	95,886
Sheep	967	1,123



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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

TALLOWES AND GREASES.—Further action has been taken by government agencies to increase supplies of tallowes and greases for civilian use, but markets failed to show any reactions. It was announced this week that starting October 1 waste fats will be worth four instead of two red points per lb. in order to create greater interest in the fat salvage program. More than 25,000,000 lbs. of standard issue and special soaps contracted for will not be needed, the Army announced, and this includes toilet soap of hard, soft and sea-water types, mechanics hand soap, grit soap, scouring powder and flake and granulated laundry soaps. The termination of this order should release large volumes of soaps for civilians in the near future. Meanwhile, trading in both tallowes and greases continued at an active pace with demand exceeding supplies. Output of tallowes is reported on the increase as cattle slaughter is running at the heaviest levels of the year and includes many fed steers. Grease output is light on small hog kill.

Movement of tallow this week included fancy at 8½¢; choice, 8¼¢; special, 8¼¢, and No. 1 at 8¼¢. Grease sales included choice white, 8¼¢; B-white, 8¼¢; yellow, 8¼¢, and other grades at maximums.

NEATSFOOT OIL.—The market on neatsfoot oil is unsettled. Quotations for sales in small quantities are at maximum levels, but larger volumes are sold at shaded prices.

STEARINE.—Market is bare of offerings and quotations are nominal.

OLEO OIL.—Trading is lacking and quotations are steady.

GREASE OIL.—Movement moderate at steady prices. No. 1 grease oil is 14¢; prime burning, 15¼¢, and acidless tallow oil, 13¼¢.

VEGETABLE OILS

Although reports indicate a larger supply of fats and oils for the near future, the tone of the various oils markets remains firm. The Army has announced a cutback of 48 per cent in its fats and oils buying, breaking down into 44 per cent less lard, 54 per cent less shortening and other vegetable oils and 62 per cent less butter. This reduction in Army buying is expected to ease some of the present control regulations, but will not create a surplus of product for some time.

SOYBEAN OIL.—Trading in this market has dropped off sharply, with both offerings and selling on the lighter side. Some crushers are making offers for delivery well into next year, but are having trouble finding buyers willing to bid at the present ceiling rate. The soybean crop is reported progressing well and a large yield is expected.

PEANUT OIL.—The tone in this market is still very firm, with buyers willing to take oils for almost any shipment date. However, action is slow, with crushers waiting for the new crop peanuts to move to market in better volume.

OLIVE OIL.—Trading in the olive oil market is at a standstill now. No news has been received of late on prospects of Spanish exports for the yields this year are lighter than that country needs for domestic use. The only hope of any export olive oil reaching here is an exchange for some of our domestic oils, other than olive.

COTTONSEED OIL.—Ginning of the new cotton crop is getting under way in some parts of the South, but the majority of states will not start until the first of next month. Yields are reported only fair and picking is delayed in some areas. The futures market reports a few sales at firm prices, but the spot trade is quiet due to lack of offerings.

BY-PRODUCTS MARKETS

The by-products market was featureless again this week. Offerings are far below demand and the few sales made are at the full ceiling. Most trading is on dry rendered tankage and meat scraps.

Blood

	Unit Ammonia
Unground, loose	\$1.50*

Digester Feed Tankage Materials

Unground, per unit ammonia.....	\$5.35
Liquid stick, tank cars.....	2.45

Packhouse Feeds

	Carlots, per ton
65% digester tankage, bulk.....	\$75.38
60% digester tankage, bulk.....	71.04
55% digester tankage, bulk.....	65.00
50% digester tankage, bulk.....	60.25
45% digester tankage, bulk.....	54.85
50% meat, bone meal scraps, bulk.....	70.00
†Blood-meal	38.45*
Special steam bone-meal.....	50.00@55.00

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$5.00@56.00
Steam, ground, 2 & 28.....	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia.....	\$ 3.95@ 4.00
Bone tankage, unground, per ton.....	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
•55% protein or less.....	\$1.25
•55 to 75% protein.....	1.15

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.00*
Hide trimmings (green salted).....	.50
Sinews and pizzles (green, salted).....	.50
Cattle jaws, skulls and knuckles.....	\$4.00
Pig skin scraps and trim, per lb.....	7½@7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$70.00@75.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs.....	62.00@65.00
Hoofs, white	nominal
Hoofs, house run, assorted.....	40.00@45.00
Junk bones	35.00

†Delivered Chicago.

Animal Hair

Winter coil dried, per ton.....	\$ 60.00
Summer coil dried, per ton.....	35.00@37.00
Winter processed, black, lb.....	9
Winter processed, gray, lb.....	9
Cattle switches	4 @ 4½

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VICTORY

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CINCINNATI COTTON PRODUCTS CO.

CINCINNATI, OHIO

HIDES AND SKINS

Packer hide trading stymied at mid-week by Amend. 13 to PR 9, revoking optional method of salting and pricing—Postponement of effective date promised so trading can be resumed.

Chicago

PACKER HIDES.—The new buying permits for Sept. hides were released on schedule and some activity developed on the opening day of the week, when the Association and several of the larger outside packers cleared their Sept. hides at full ceiling prices.

However, activity was brought to a stop from coast to coast on Wednesday, before trading by the largest packers had gotten under way, by the release of Amendment No. 13 to the Hide Price Schedule. This amendment, printed in detail elsewhere in this issue, revokes the optional ceiling price Table II for packer hides. Under the optional method of salting, heavy Colorados were salted with other heavy brands and moved at 14½c, while extreme light branded steers moved with the lights, also at 14½c; when salted alone, extreme light brands could be sold at 15c, while Colorados brought 14c when salted alone.

Inasmuch as packers had already salted the bulk of their Sept. production on the optional basis, this worked a hardship on them; especially, since the new amendment was released to the press on the morning of Sept. 26 but was made effective on the previous day. The amendment came as a surprise to the whole industry and distribution of the details was delayed in many quarters, although full details were printed in Tuesday night's issue of THE NATIONAL PROVISIONER DAILY MARKET SERVICE. As the issue date of the current permits came rather early in the month, packers had been reluctant to attempt to estimate their kill for two weeks, in view of present labor conditions, and had deferred any hide trading until their killing lists for the third week of the month had been compiled and brought up to date.

Immediate protests to the OPA because of the stopping of trading brought a promise that the condition would be remedied. It is understood that a new amendment will be issued, very probably late this week, postponing the effective date of Amend. 13 until after Oct. 6, the expiration date of the current buying permits. This will afford packers opportunity to change their method of sorting and salting hides starting with the Oct. kill.

A decision is to be reached during this weekend regarding whether or not shoe rationing is to end on Oct. 1. It is reported that WPB's Leather Bureau has recommended this step, while their Office of Civilian Requirements wants to see Sept. production figures before deciding. July shoe production,

released at midweek, totaled 36,248,333 pairs, as compared with 43,793,590 for June, and 32,383,735 for July 1944; total for first seven months this year was 287,855,163 pairs, as against 268,516,100 for same time 1944.

OUTSIDE SMALL PACKER.—The better known small packer productions were lined up for regular buyers and moved generally on the opening day of the week at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands. As permits this month followed last month's style and called for a certain number of hides without specifying the market in which buyer should operate, tanner buyers naturally will attempt to secure as many big packer hides as possible, and fill out their requirements from small packers, entering the country market only as a last resort.

PACIFIC COAST.—There was small packer trading in the Pacific Coast at the opening of the week, at the ceiling price of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. However, trading stopped in this market also, although packers are probably ear-marking their hides for certain buyers. Demand is said to be ample to absorb holdings at the ceiling.

FOREIGN WET SALTED HIDES.—There has been no news of any trading in the South American market so far this week but, under the present system of allocation, the proportion of hides coming to this country is so small that less interest is exhibited in the big foreign market. Total sales previous week grew to a total of 22,700 Argentine and Uruguay hides; of these, 5,000 were reported going to Sweden and most of the remainder to Britain.

COUNTRY HIDES.—The form in which the WPB buying permits are now being released, without specifying in which market the buyer is to fill the permits, works strongly against the country market and is forcing a differential under packer stock. So far, all trading has continued on an all-weight basis, with no apparent attempt as yet to sort country hides into extremes, butts, etc. Extreme light average country all-weights, running around 40 to 45 lb. avge., current take-off, have sold at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less, but renderer hides are usually excluded. Medium average lots, around 50/55 lb., have sold at ½c under the ceiling and more available; heavy average stock, older salting hides and lots with a fair percentage of renderers have been offered at a cent under the ceiling, with bids reported a further ½c off. The labor supply of tanners is one of the governing factors at present; some tanners are securing enough packer hides for their labor supply without entering the country market. There has been some quiet buying of hides for export reported recently, headed for Europe;

but it is not known whether these are to move through private channels or through UNRRA.

CALFSKINS.—Inspected slaughter of calves continues to expand but is said to be running well to kips, while demand is ample to absorb whatever is available at the packer ceiling of 27c for heavies and 23½c for lights under 9½ lbs. Packers are deferring action until next week, when more killing figures are at hand, and bulk of sales will probably be made on New York selection.

City collectors are reported to be well sold up locally, with a good part of sales made on basis of New York selection. On a per pound basis, market is quotable at 20½c for 8/10 lb. city calfskins, and 23c for 10/15 lb., outside cities same basis. Country calfskins are selling at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are wanted at \$1.43, selected.

KIPSKINS.—Local packers are deferring trading in kipskins until next week, when they can better estimate the month's production. Market is firm at ceiling of 20c for 15-30 lb. natives, and 17½c for brands; however, a good part of outside sales will be made on New York selection.

City kips are reported to be well sold up locally, with a strong demand. Market is quotable at 18c for 15-30 lb. natives and 17c for brands, with sales on New York selection reported in some quarters. Country kips sold at 16c, flat, f.o.b. shipping point.

Good demand for packer slunks at the maximum of \$1.10, flat, for regulars and 55c, flat, for hairless; trading expected next week.

SHEEPSKINS.—There is a good demand for packer shearlings, with current production showing some variation as to plants but generally running around 95 percent No. 1's now. Market quotable in a range of \$2.00@2.15 for No. 1's, \$1.10@1.20 for No. 2's, and 85@90c for No. 3's, taking in sales of all quality, with better known packer productions going near the top. One house reports selling three or four cars this week, mostly No. 1's at \$2.10@2.15, with a few No. 2's at \$1.15 and small lots of No. 3's at 90c; another moved a car at \$2.15, \$1.20 and 90c for the three grades in the same proportion. Pickled skins continue in good demand and being sold ahead, with buyers complaining of short offerings; market quotable \$7.75@8.00 per doz. packer production, with individual ceilings governing sales by grades. Good interest in packer wool pelts, with market quotable \$2.55@2.65 per cwt. live-weight basis for westerns and \$2.35@2.45 for natives.

New York

PACKER HIDES.—There was a little trading in New York packer hides early in the week, and demand is active at full ceiling prices for all selections. However, trading was suspended on news of the new amendment to the

hide schedule, and will probably continue at a standstill until the effective date is officially postponed.

CALFSKINS.—There was activity early in the week in the New York calfskin market, with some collectors understood to be about sold up; collectors sold 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. No trading has been reported by packers as yet but there is a good demand for packer 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Sept. 27, '45	Prev. week	Cor. week, 1944
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex. str.	@15	@15	@15
Brnd'd cows	@14½	@14½	@14½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½ @27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11½	@11½	@11½
Brnd'd bulls	@10½	@10½	@10½
Calfskins	20½ @23	20½ @23	20½ @23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

All packer hides and all calf and kipekins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	14½ @15	14½ @15	@15
Hvy. cows	14½ @15	14½ @15	@15
Butts	@15	@15	@15
Extremes	@15	@15	@15
Bulls	11½ @11½	@11½	@11½
Calfskins	16 @18	16 @18	16 @18
Kipekins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.25 @7.85

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearigs	2.10 @2.15	2.10 @2.15	1.25 @1.40
Dry pelts	25½ @26	25½ @26	25½ @26

CANADIAN STORAGE STOCKS

	Sept. 1, 1945	Aug. 1, 1945	5-yr. avg. Sept. 1
Beef	19,077,236	19,902,533	18,573,977
Veal	5,570,226	5,641,209	4,454,848
Pork	23,691,467	28,233,429	34,623,649
Mut. & lamb	2,331,453	1,149,328	1,641,944

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog slaughter continues to be right at the lowest levels of the year and most packers find slaughter insufficient for their own requirements. The limited amount of trading from day to day is in part car-lots with full ceiling prices quoted on all items.

Cottonseed Oil

October 14.31b; December 14.31b; March 14.31b; May 14.00@14.20; July 14.20ax. Quiet.

LACK OF SHIPS DELAYS

DANISH MEAT EXPORTS

A shortage of shipping space is preventing Denmark from sending all her surplus of beef to needy European countries. Between 3,000 and 4,000 tons are unable to be moved each week. Hoegsbro Holm, permanent secretary of the agricultural council of Denmark, said that for the last six weeks farmers have had as many as 16,000 head of beef cattle ready for slaughter but Denmark has been able to use and export only 10,000.

"At the time of the liberation," Holm said, "we told the allied powers there would be a surplus of meat by August 1. We have been trying to get transport for at least two months but to date nothing is ready to take the meat. It is impossible to get boats in France, Belgium or Great Britain."

In an effort to hold back fat cattle, farmers are not allowed to put more than a certain percentage of their beef on the market. This means the animals eat food which might be used to increase production of other needed foods.

Vets' Reemployment Rights

(Continued from page 25.)

fits, the veteran is entitled to have the time spent in military service added to his length of service with the employer.

"Where the wage rate which the veteran was receiving at the time he left his position for active military service was determined on the basis of individual merit or the relative skill and efficiency of the veteran, then the veteran is entitled to receive the same wage rate upon reinstatement. If, however, the wage rate was not determined by individual ability but rather on the basis of a wage scale fixed for the job itself, which applied to all persons in that job regardless of relative skills and efficiency, then the veteran upon reinstatement is entitled to receive the current wage rate for the job in effect at the time of his return.

"The normal place of reemployment of a veteran is the location at which he was employed when he entered active military service. An employer may not require a veteran to accept employment in a different location unless the employer had the right to so transfer the veteran at will at the time the veteran entered active military service. If, however, the establishment at which the veteran was employed has been moved to another location, the employer is obligated to restore the veteran to employment at the new location if he is qualified for reinstatement by law."

FEWER EXPORT LICENSES

Individual licenses are still required for export of meat and dairy products, fats and oils, hides and skins and fertilizers and fertilizer materials, according to a recent statement by the Foreign Economic Administration announcing the relaxation of many wartime export controls. Approximately 80 per cent of the commodities formerly requiring export licenses may now move without them.

Watch Classified page for bargains in equipment.

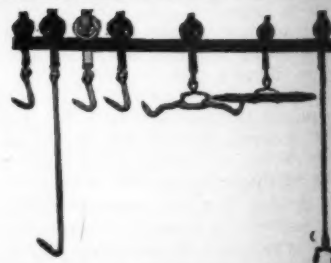
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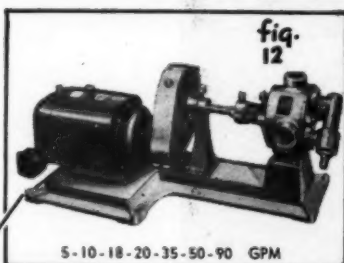
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27 x 36.....\$ 8.40 per doz.
30 x 36..... 9.78 per doz.
36 x 40..... 11.90 per doz.
36 x 44..... 12.60 per doz.

Full Length Sleeves
\$9.66 per dozen pair
Leggings, Hip Length
\$11.90 per dozen pair

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27 x 36.....\$ 8.40 per doz.
30 x 36..... 9.78 per doz.
36 x 40..... 11.90 per doz.
36 x 44..... 12.60 per doz.

Full Length Sleeves
\$9.66 per dozen pair
Leggings, Hip Length
\$11.90 per dozen pair

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LIVESTOCK MARKETS *Weekly Review*

109 Loads of Steers Reach \$18 Maximum at Chicago this Week

Although marketings of cattle this week were at the high point of the fall season at major centers, broad buying orders were again evident for choice long-fed steers. The result was a new all-time record for the number of cattle selling at the top price, with 109 loads scoring the top mark of \$18 during the week at Chicago. Cattle weighing from 984 to 1440 lbs. brought the price, and it was the first time this year that cattle scaling under 1,000 lbs. sold at the top.

Demand for the top quality cattle appeared to be insatiable all week, but

the climax came on Wednesday when a total of 52 loads of cattle scored the OPA ceiling mark of \$18. The balance of the top loads sold on other days of the week. While prices did not appear to be considerably higher from day to day, some of the cattle selling at the top mark were not real top grades. It is these near choice cattle that are now considered out of line and are proving to cost more in the beef than any other grade.

The prosperity enjoyed by the best grades of steers failed to show up in other kinds and prices ruled on the weak and lower side at most times and closed 25 to 50c lower. The crack-up on middle and lower grade steers followed an inflationary advance all along the list of quotations, but now buyers insist

that all except high-dressing top price cattle are much too high to hold within compliance.

The peak season of cattle selling appears to be at hand for at 20 leading points this week a total of 357,000 cattle were received, compared with 344,000 a week ago and 346,000 a year ago. The seven main markets showed the same trend, handling 259,000 cattle against 242,000 last week and 251,000 a year ago. A big percentage of the cattle at all markets are from the Northwest and Southwest grass country and quality is running high.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during August, 1945, as reported by the Office of Production & Marketing Administration.

	BARROWS AND GILTS		SOWS	
	Aug. 1945	Aug. 1944	Aug. 1945	Aug. 1944
Chicago	\$14.75	\$14.58	\$14.00	\$13.90
Kansas City	14.50	14.31	13.75	13.72
Omaha	14.45	14.22	13.70	13.60
St. Louis National				
Stk. Yds.	14.70	14.60	13.95	13.84
St. Joseph	14.50	14.33	13.75	13.72
St. Paul	14.55	14.26	13.80	13.76

	BARROWS AND GILTS		SOWS	
	Aug. 1945 lbs.	Aug. 1944 lbs.	Aug. 1945 lbs.	Aug. 1944 lbs.
Chicago	298	282	465	377
Kansas City	256	223	381	327
Omaha	312	229	380	348
St. Louis National				
Stk. Yds.	235	200	412	338
St. Joseph	254	220	377	343
St. Paul	333	217	358	322

CANADIAN SLAUGHTER

	Aug. 1945	Aug. 1944
Cattle	143,909	116,772
Calves	64,218	60,164
Hogs	299,713	401,825
Sheep	130,220	94,390



Here is a recent view of part of the cattle alleys at the Chicago Stock Yards. Almost 200 loads of steers, comparable to those in the foreground, have sold at the \$18 ceiling in the last two weeks, a new all time high for the number of cattle at one top price.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Sept. 27, 1945, reported by Office of Production & Marketing Administration:

HOOG (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	\$14.00-14.75	\$14.70 only			
140-160 lbs.	14.50-14.75	14.70 only	\$14.45 only	\$13.90-14.50	\$14.55 only
160-180 lbs.	14.75 only	14.70 only	14.45 only	14.25-14.50	14.55 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
300-330 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
330-360 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only

Medium:					
100-220 lbs.	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.35-14.55

SOWS:					
Good and Choice:					
270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only

Good:					
400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
450-500 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only

Medium:					
250-350 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.50-13.80

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:					
700-900 lbs.	16.75-17.75	16.25-17.50	16.25-17.35	16.25-17.50	16.50-17.50
900-1100 lbs.	17.25-18.00	16.50-17.90	16.50-17.65	16.50-17.65	16.50-17.70
1100-1300 lbs.	17.50-18.00	16.75-17.90	16.50-17.65	16.75-17.65	16.50-17.70
1300-1500 lbs.	17.50-18.00	16.75-17.90	16.75-17.65	16.75-17.65	16.50-17.70

STEERS, Good:					
700-900 lbs.	14.25-16.75	14.25-16.50	14.25-16.00	14.00-16.50	14.25-16.50
900-1100 lbs.	14.75-17.25	14.50-16.50	14.50-16.25	14.25-16.75	14.25-16.50
1100-1300 lbs.	14.75-17.50	14.50-16.75	14.50-16.50	14.25-16.75	14.25-16.50
1300-1500 lbs.	15.00-17.50	14.75-16.75	14.75-16.50	14.50-16.75	14.25-16.50

STEERS, Medium:					
700-1100 lbs.	11.25-14.50	11.75-14.50	11.50-14.25	12.00-14.25	11.00-14.25
1100-1300 lbs.	11.75-14.75	12.00-14.75	12.00-14.50	12.50-14.25	11.00-14.25

STEERS, Common:					
700-1100 lbs.	9.75-11.25	10.00-12.00	9.75-11.50	10.00-12.00	9.00-11.00

HEIFERS, Choice:					
600-800 lbs.	16.50-17.25	16.00-17.50	15.75-17.00	15.75-17.00	15.50-17.00
800-1000 lbs.	17.00-17.75	16.00-17.50	16.00-17.35	16.00-17.25	15.50-17.00

HEIFERS, Good:					
600-800 lbs.	13.50-16.50	14.00-16.00	14.25-15.75	13.00-16.00	13.00-15.50
800-1000 lbs.	14.75-17.00	14.00-16.00	14.50-16.00	13.25-16.00	13.00-15.50

HEIFERS, Medium:					
500-900 lbs.	10.50-13.50	10.50-14.00	10.25-14.00	9.75-13.00	10.50-13.00

HEIFERS, Common:					
500-900 lbs.	9.00-10.50	8.50-10.50	8.75-10.25	8.25-9.75	8.50-10.50

COWS, All Weights:					
Good	12.75-13.75	12.00-13.25	11.50-13.00	11.00-13.00	10.75-13.50
Medium	11.50-12.75	10.00-12.00	10.25-11.50	9.50-11.00	9.25-10.75
Cutter & com.	7.00-11.50	7.50-10.00	7.25-10.50	7.00-9.50	6.75-9.25
Canner	6.25-7.00	6.25-7.50	6.25-7.25	6.25-7.00	6.00-6.75

BULLS (Eigs. Excl.), All Weights:					
Beef, good	12.00-13.50	11.75-12.75	12.00-13.25	11.25-13.00	12.00-13.00
Sausage, good	11.50-12.50	11.00-11.75	11.25-12.00	10.25-11.25	10.75-11.75
Sausage, medium	10.00-11.50	10.00-11.00	10.00-11.25	9.25-10.25	9.50-10.75
Sausage, cut. & com.	9.00-10.00	7.50-10.00	8.00-10.00	7.25-9.25	7.00-9.50

VEALERS:					
Good & choice	13.00-15.00	12.50-16.00	12.50-14.50	12.00-14.00	13.00-14.50
Com. & med.	8.00-13.00	9.00-12.50	9.00-12.50	9.00-12.00	8.50-13.00
Cull	7.00-8.00	6.00-9.00	7.00-9.00	6.50-9.00	6.00-8.50

CALVES:					
Good & choice	12.00-13.50	12.00-14.00	12.00-14.00	10.50-13.50	11.00-13.50
Com. & med.	8.00-12.00	9.50-12.00	9.00-12.00	9.00-10.50	8.00-11.00
Cull	7.00-8.00	6.00-9.50	7.00-9.00	6.50-9.00	6.00-8.00

SLAUGHTER LAMBS AND SHEEP:					
SPRING LAMBS:					
Good & choice	14.00-14.40	13.50-14.35	13.25-13.90	12.75-13.75	13.25-13.75
Med. & good	12.25-13.75	12.00-13.25	11.75-13.00	11.50-12.50	10.50-13.00
Common	10.50-11.50	10.00-11.50	10.00-11.25	10.00-11.25	9.50-10.25

WIL. WETHERS:					
Good & choice	11.75-12.25			11.00-11.50	11.25-12.00
Med. & good	10.50-11.50			9.75-10.75	9.50-11.00

EWES:					
Good & choice	5.50-6.00	5.50-6.00	5.25-5.50	5.25-5.50	5.25-6.00
Com. & med.	5.00-5.50	4.00-5.25	4.00-5.00	4.25-5.00	4.50-5.00

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.					
--	--	--	--	--	--

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively. Quotations on shorn basis.					
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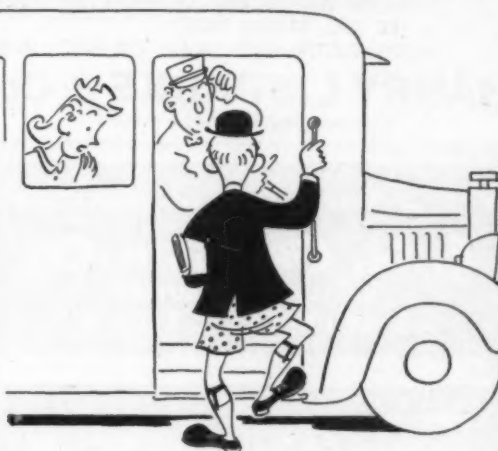
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughterers at 15 centers for the week ended September 22, 1945.

CATTLE

	Week ended Sept. 22	Prev. week	Cor. week, 1944
Chicago	23,255	22,530	20,038
Kansas City	28,738	28,567	26,929
Omaha	23,066	27,975	26,467
East St. Louis	16,162	15,300	15,608
St. Joseph	15,177	15,155	14,780
Sioux City	9,457	10,270	10,251
Wichita	6,786	5,818	5,468
Philadelphia	3,031	3,280	2,004
Indianapolis	2,441	1,188	1,781
New York & Jersey City	11,573	11,490	10,438
Okl. City	18,808	18,808	19,112
Cincinnati	5,400	7,007	5,408
Denver	8,991	9,675	9,498
St. Paul	15,909	17,035	16,544
Milwaukee	3,842	4,161	3,928
Total	192,666	179,451	188,254

*Cattle and calves.

HOGS

Chicago	46,662	40,446	73,434
Kansas City	14,687	15,248	31,024
Omaha	16,881	21,049	31,014
East St. Louis	25,009	26,448	64,009
St. Joseph	6,702	7,200	14,982
Sioux City	13,810	14,444	17,295
Wichita	1,473	1,368	4,056
Philadelphia	6,882	7,605	14,760
Indianapolis	13,596	8,703	22,999
New York & Jersey City	28,881	25,934	47,129
Okl. City	3,074	3,074	7,037
Cincinnati	9,238	8,542	15,488
Denver	5,556	7,006	10,732
St. Paul	2,642	4,887	15,138
Milwaukee	3,141	2,718	5,894
Total	198,024	200,593	375,561

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	8,117	9,075	11,486
Kansas City	24,451	23,061	35,772
Omaha	35,009	26,748	37,945
East St. Louis	10,825	9,515	17,666
St. Joseph	14,398	8,814	23,267
Sioux City	13,152	10,754	16,535
Wichita	1,855	2,113	1,890
Philadelphia	3,650	3,623	1,772
Indianapolis	2,769	779	3,960
New York & Jersey City	39,949	42,910	52,798
Okl. City	4,252	519	5,101
Cincinnati	688	619	527
Denver	14,396	13,087	17,936
St. Paul	15,403	15,394	23,743
Milwaukee	1,776	773	1,565
Total	190,700	167,207	242,033

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Sept. 24, 1945:

CATTLE:

Steers, gd. & ch.	\$17.75@18.00
Steers, med. & gd.	15.35@17.00
Cows, com. & med.	10.00@11.25
Cows, can. & cut.	6.50@ 9.00
Bulls, com. & gd.	9.00@11.00

CALVES:

Vealers, gd. & ch.	\$18.00@18.00
Vealers, com. to gd.	12.00@16.50

HOGS:

Gd. & ch.	nom.
-----------	------

LAMBS:

Lambs, gd. & ch.	\$15.50@16.00
Ewes, med. to gd.	5.00@ 7.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Sept. 22, 1945:

	Cattle	Calves	Hogs	Sheep
Salable	532	773	325	907
Total (incl. directs)	6,087	9,480	14,271	34,797

Previous week:

Salable	477	1,812	227	1,106
Directs	incl.	8,100	10,282	15,146
Total	8,577	12,094	15,373	16,252

*Including hogs at 31st street.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended September 22 were reported to be as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Sept. 22	368,000	178,000	375,000
Sept. 15	357,000	201,000	382,000
1944	387,000	340,000	380,000
1943	413,000	505,000	680,000
1942	306,000	405,000	625,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
Sept. 22	150,000
Sept. 15	160,000
1944	295,000
1943	295,000
1942	315,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Sept. 22	286,000	116,000	215,000
Sept. 15	290,000	134,000	191,000
1944	283,000	208,000	328,000
1943	286,000	303,000	490,000
1942	214,000	250,000	313,000

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Sept. 27.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were fully steady for the week.

Hogs, good to choice:

160-180 lb.	\$13.50@14.45
180-240 lb.	14.20@14.45
240-330 lb.	14.20@14.45
330-360 lb.	14.20@14.45

Rows:

270-360 lb.	\$13.45@13.75
400-550 lb.	13.45@13.75

Receipt of hogs at Corn Belt markets for the week ended Sept. 27 were as follows:

	This week	Same day last yr.
Sept. 21	14,500	14,300
Sept. 22	12,800	13,800
Sept. 24	15,900	13,800
Sept. 25	11,700	14,700
Sept. 26	15,200	13,800
Sept. 27	14,600	13,800

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand Sept. 1, 1945, compared with stocks on the same date in 1944:

	Sept. 1, 1945	Sept. 1, 1944	Sept. 1, 1943
Broilers	3,322	9,654	1,729
Fryers	12,419	10,522	5,907
Roasters	25,400	19,120	9,286
Fowls	15,159	50,812	25,486
Turkeys	17,779	22,888	14,813
Ducks	2,518	8,591	9,613
Miscellaneous	11,444	22,560	13,366
Unclassified	26,889	15,827	7,940
Total poultry	114,933	190,689	94,680

*Figures shown are subject to revision. Revised figures will appear in next month's report.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 22, 1945, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,525 hogs; Swift, 79 hogs and 553 shippers; Wilson, 586 hogs; Western, 551 hogs; Agar, 775 hogs; Shippers, 3,016 hogs; Others, 10,512 hogs.
Total: 23,255 cattle; 3,179 calves; 17,044 hogs; 8,117 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 6,000 2,467 598 5,182
Swift ... 4,243 1,362 307 5,810
Cudahy ... 4,243 1,362 307 5,810
Wilson ... 5,340 2,387 584 9,229
Campbell ... 4,474 1,288 545 1,821
Others ... 2,251
Total ... 12,671 924 1,217 4,588
Total ... 34,979 8,428 3,451 24,280

OMAHA

Cattle and Calves Hogs Sheep
Armour ... 7,838 2,504 4,471
Cudahy ... 5,363 1,752 4,600
Swift ... 5,849 1,349 5,094
Wilson ... 2,218 1,583 1,293
Independent ... 637 ...
Others ... 3,191 ...
Cattle and calves: Nebraska, 14; Eagle, 63; Greater Omaha, 116; Hoffmann, 129; Rothschild, 424; Roth, 182; S. Omaha, 1,672; Merchants, 55.
Total: 23,923 cattle and calves; 10,936 hogs and 15,458 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 3,898 2,496 2,286 4,275
Swift ... 5,489 4,986 1,509 5,543
Hester ... 1,760 ... 1,566 384
Key ... 109 ...
Bell ... 677 ...
Laclede ... 780 ...
Schiff ... 295 ...
Others ... 5,068 321 772 629
Shippers ... 8,200 3,069 4,822 1,663
Total ... 24,432 10,904 12,907 12,488

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 3,598 1,712 1,676 7,589
Armour ... 4,914 1,098 1,339 3,863
Others ... 5,122 969 1,551 5,654
Total ... 15,544 3,779 4,766 16,906
Not including 254 cattle, 588 calves, 2,906 hogs and 3,146 sheep bought direct.

SIoux CITY

Cattle Calves Hogs Sheep
Cudahy ... 4,800 167 3,559 2,630
Armour ... 4,214 175 3,660 4,208
Swift ... 2,482 152 2,050 3,104
Others ... 462 9 ...
Shippers ... 10,619 ... 3,205 655
Total ... 32,086 506 12,474 10,597

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 2,095 1,746 786 1,855
Gaggenh'm ... 1,006 ...
Dean ...
Outertag ... 142 ... 102 ...
Dodd ... 218 ... 434 ...
Sawdover ... 31 ... 151 ...
Pioneer ... 144 ...
Others ... 4,883 ... 598 225
Total ... 8,619 1,746 2,066 2,090

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 4,698 3,950 252 760
Wilson ... 5,148 4,533 153 707
Others ... 438 ... 527 ...
Total ... 1,484 8,283 962 1,467
Not including 241 cattle, 2,112 hogs and 2,785 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Gall's ... 778 99 2,428 500
Kahn's ... 778 99 2,428 500
Lorey ... 8 ... 404 ...
Meyer ... 24 ... 2,224 ...
Schachter ... 314 33 ...
Schroth ... 113 ... 1,764 ...
National ... 171 ...
Others ... 2,800 951 562 213
Shippers ... 70 304 1,649 4,521
Total ... 4,276 1,408 9,061 5,234
Not including 2,138 cattle and 816 hogs bought direct.

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 3,824 6,794 58 19,097
Swift ... 3,297 7,484 83 16,974
Blue ...
Bonnet ... 1,061 26 31 24
City ... 945 55 ...
Rosenthal ... 182 72 10 ...
Total ... 9,329 14,431 217 37,095

DENVER

Cattle Calves Hogs Sheep
Armour ... 1,263 363 2,192 24,590
Swift ... 1,811 467 1,984 23,102
Cudahy ... 1,015 142 875 4,410
Others ... 3,686 285 572 22,032
Total ... 7,775 1,258 5,623 74,134

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 2,843 2,137 1,213 5,229
Cudahy ... 831 969 ... 3,025
Swift ... 5,328 3,096 1,429 7,149
Others ... 10,202 1,112 ...
Total ... 19,234 7,244 2,642 15,403

TOTAL PACKER PURCHASES

	Week ended Sept. 22	Prev. week	Cor. 1944
Cattle	204,476	190,828	195,286
Hogs	82,100	91,946	205,414
Sheep	226,259	177,772	244,989

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 21	3,700	385	6,481	6,148
Sept. 22	1,708	28	3,293	4,376
Sept. 24	21,445	1,519	6,173	9,013
Sept. 25	8,981	2,024	8,659	3,490
Sept. 26	15,394	878	10,627	5,915
Sept. 27	5,300	700	8,600	5,500

*Wk. so far... 51,113 5,111 32,859 26,868
Wk. ago... 46,980 4,302 31,142 23,809
1944 ... 47,527 8,807 61,042 37,483
1943 ... 47,412 4,819 73,327 55,077
*Including 3,014 cattle, 1,553 calves, 17,524 hogs and 13,958 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 21	1,391	15	700	905
Sept. 22	166	76	147	147
Sept. 24	6,223	158	176	1,739
Sept. 25	3,916	396	829	689
Sept. 26	5,756	257	1,028	1,174
Sept. 27	3,800	200	600	500

Wk. so far... 19,693 1,011 2,624 4,102
Wk. ago... 18,306 877 2,807 4,190
1944 ... 16,736 408 3,804 3,014
1943 ... 17,001 407 3,261 5,705

SEPTEMBER RECEIPTS

	1945	1944
Cattle	197,025	181,882
Calves	18,346	26,087
Hogs	156,702	243,727
Sheep	113,635	158,453

SEPTEMBER SHIPMENTS

	1945	1944
Cattle	70,672	65,086
Hogs	12,663	16,973
Sheep	13,301	14,058

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Sept. 27, 1945:

	Week ended Sept. 27	Prev. week
Packers' purch.	14,984	14,583
Shippers' purch.	3,233	3,268
Total	18,217	17,851

PACIFIC COAST LIVESTOCK

Receipts for five days ended September 21:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,964	1,325	1,469	192
San Francisco	1,500	210	600	3,650
Portland	2,830	500	200	2,625

CANNED MEATS — "PANTRY PALS"



MEAT PRODUCTS OF THE HIGHEST QUALITY



Awarded to our Brooklyn plant

STAHL-MEYER, INC.

NEW YORK CITY, N. Y.

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Price Quality Service



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St. Paul

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ORIGINAL PHILADELPHIA SCRAPPLE

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PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio



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Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
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FOR
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• VEGETABLE OIL •**

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22 NORTH 17th St.

ROANOKE, VA.
317 E. Campbell Ave.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Sept. 22, 1945....	7,601	2,427	1,801
	Week previous	4,537	2,845	1,237
	Same week year ago.....	3,950	1,288	710
COWS, carcass	Week ending Sept. 22, 1945....	3,655	2,380	1,400
	Week previous	3,285	2,490	1,491
	Same week year ago.....	2,489	1,131	1,710
BULLS, carcass	Week ending Sept. 22, 1945....	573	24	100
	Week previous	152	54	100
	Same week year ago.....	191	90	233
VEAL, carcass	Week ending Sept. 22, 1945....	10,821	1,001	310
	Week previous	8,225	1,832	440
	Same week year ago.....	9,094	1,608	1,370
LAMB, carcass	Week ending Sept. 22, 1945....	17,840	6,540	6,902
	Week previous	17,056	6,100	6,820
	Same week year ago.....	16,513	9,362	13,740
MUTTON, carcass	Week ending Sept. 22, 1945....	8,771	2,408	3,110
	Week previous	10,111	2,598	3,600
	Same week year ago.....	2,507	1,901	1,370
PORK CUTS, lbs.	Week ending Sept. 22, 1945....	884,402	290,500	80,710
	Week previous	531,058	298,971	28,420
	Same week year ago.....	827,048	187,944	22,470
BEEF CUTS, lbs.	Week ending Sept. 22, 1945....	434,963
	Week previous	239,980
	Same week year ago.....	415,023

LOCAL SLAUGHTERS

CATTLE, head	Week ending Sept. 22, 1945....	11,615	3,001	...
	Week previous	12,402	3,280	...
	Same week year ago.....	10,101	2,904	...
CALVES, head	Week ending Sept. 22, 1945....	10,060	2,000	...
	Week previous	9,548	1,539	...
	Same week year ago.....	13,302	1,022	...
HOGS, head	Week ending Sept. 22, 1945....	28,881	6,982	...
	Week previous	25,934	7,905	...
	Same week year ago.....	47,160	14,700	...
SHEEP, head	Week ending Sept. 22, 1945....	40,949	3,650	...
	Week previous	42,910	3,965	...
	Same week year ago.....	52,107	1,772	...

Country dressed product at New York totaled 2,634 veal, no hogs and 290 lambs. Previous week 3,589 veal, no hogs and 260 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 inspected centers showed minor changes last week when compared with a week earlier. Cattle and hog slaughter showed slight declines while kill of calves and sheep and lambs gained somewhat. All totals, with the exception of cattle, were under a year ago.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City.....	11,573	10,066	28,981	20,840
Baltimore, Philadelphia	5,261	1,191	14,349	2,305
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	14,393	2,980	34,308	8,820
Chicago, Elkhart	34,273	7,201	46,062	26,374
St. Paul-Wisconsin Group ¹	28,114	17,143	33,625	23,643
St. Louis Area ²	19,915	15,832	25,009	17,846
Sioux City	9,487	916	13,810	15,131
Omaha	21,100	1,957	16,581	6,569
Kansas City	28,738	12,670	14,687	24,481
Iowa & So. Minn. ³	15,007	6,471	71,047	35,770
SOUTHEAST ⁴				
.....	10,594	7,964	6,238	400
SOUTH CENTRAL WEST ⁵				
.....	34,116	29,542	14,998	49,861
ROCKY MOUNTAIN ⁶				
.....	7,260	1,511	6,958	15,322
PACIFIC ⁷				
.....	20,742	5,942	15,612	68,490
Total	260,681	121,816	342,691	248,622
Total Prev. Week	262,844	115,080	350,529	249,662
Total last year	248,046	133,642	606,988	428,370

¹Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbia, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden, and Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHERN RECEIPTS

Receipts of livestock as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs	Sheep
Week ended Sept. 21.....	4,197	2,920	5,180	432
Last week	4,829	2,297	3,659	231
Last year	3,658	2,889	8,053	0

CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

MANAGER OR SUPERINTENDENT: 18 years' practical and business experience in all departments, including cattle and hog buying; capable, efficient and responsible, with an excellent proven record. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER: Full charge bookkeeper, 10 years' meat packing. Thoroughly experienced all phases, costs, payrolls, taxes. W-274, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Help Wanted

Man For Packaging Development

wanted by progressive midwest manufacturer of food packaging materials, which has established development facilities, to do technical, or field service work in the packaging industry on the development of new and improved packaging materials for the industry. Should know meat products, their production, and packaging problems. Ability to do contact work with prospective customers essential. W-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Established firm wants single man under 40 to sell seasonings, cures, binders, etc. in Ohio, Michigan, Indiana territory. Must have car and following. One hundred and twenty-five dollars a week drawing account against commissions. Present sales offset drawing account. W-375, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Superintendent Wanted

For small packing plant, located in midwest. Must know all operations, including livestock buying. In reply state qualifications, references and past experience. W-275, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: M I D hog and cattle killing plant, midwest. Familiar all manufacturing operations, including canning, also all by-products. Must be thoroughly experienced and able to handle help. Give full details of experience and salary expected. W-276, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

COST ACCOUNTANT: Wanted by a leading Michigan sausage manufacturer. Must be familiar with cost and departmental accounting. Excellent opportunity, permanent position to the right person. State age, qualifications and salary expected. W-377, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant general manager. Excellent opportunity with a medium size packing company. Requires thorough knowledge of production, costs and sales. Give details, experience, qualifications, age and salary expected. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CHEMIST: Wanted chemist, fats, oils, proteins production control and research. State age, qualifications, references, salary desired. Plant located in Detroit, Michigan. W-279, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: Several desirable territories open. Manufacturer quality curing materials, spices and seasonings, offers excellent arrangement with prospective salesmen. W-281, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: All-around beef and pork butchers. We have an excellent opportunity, a good future with good pay for the right parties, with a growing concern in western Nebraska. Replies are held confidential. Glaser's Provisions, McCook, Nebraska.

WANTED: Working sausage foreman for small packing plant located in central Ohio. Must know all divisions and how to handle other help. Also one helper for beef and pork. W-269, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: In vicinity of New York, an inedible rendering foreman, experienced in naphtha extraction. One who can handle help, and take responsibility for getting things done right. A real opportunity with good future for a capable man. Give details, past experience, age, salary desired. W-281, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN WANTED: Must be experienced sausage maker, able to handle help. Good job for right person in a complete new large building and equipment in the middle west. State age, experience and salary expected. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXCELLENT OPPORTUNITY: For A-1 sausage maker foreman who thoroughly understands curing and processing hams, bacon, sausage and meat specialties, and can handle help. W-271, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Mechanical draftsman with design experience, packinghouse knowledge preferable but not essential. Chicago location. Air conditioned office and cafeteria. W-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: A working, killing-floor foreman. Must have a thorough knowledge of all operations, and be familiar with U. S. Inspection regulations. State age, experience in detail, and salary accustomed to. Glaser's Provisions, McCook, Nebraska.

Equipment Wanted and for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meehin cracking expeller; 2-4x6 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1-241 meat grinder; 1-227 Buffalo silent cutter; 1-Brecht 200 lb. sausage stuffer; 1-Creasy #55 and 1-Victor #23 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

1-Arctic ice machine, 50 ton, 12" bore, 18" stroke, 12" fly wheel, 1-Belt 2 ply 14" wide, 57' long. Ideal electric motor 75 H.P. induction motor 60 cy., 3 phase, 440 volts. R P M 690. 1-75 H.P. Cutler Hammer starter variable speed, 3 phase, 440 volts. This unit is in full operation and in fine running order, and will bear close investigation. See it in operation. Will sell as a whole—\$1,000, or will sell any part of it. Buyer to remove same. C. Ingebrand, 455-457 Wabasha St., St. Paul 2, Minn.

WANTED: Large used gut hasher and washer. State condition, location and price. Write Box W-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants Wanted and for Sale

Northwestern city served by three transcontinental railways, favorable rates established, located in livestock producing area, wants meat packing plant. Free site and other inducements to reliable packer. Cash interest if desired. Half million hogs, half million cattle, and sheep available. Address W-285, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Rendering plant in California, average net profit \$100,000.00. Will sell all or part of business. If part of business is sold, will turn management over to buyer. FS-253, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hogs and cattle. W-138, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants Wanted and for Sale

Rendering Plant For Sale

New modern 2-cooker dry rendering plant fully equipped. Good volume of dead stock and butcher scraps available. FS-286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Established packing house and sausage factory. Weekly kill: 100 cattle, 150 hogs, 50 calves, 8,000 pounds sausage. FS-287, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

WILL BUY BEEF AND VEAL

CAR LOTS OR TRUCK LOADS

FRESH OR FROZEN

BONELESS COW AND BULL MEAT

SAUSAGE MATERIALS

WIRE OFFERINGS AND

QUOTATIONS

to

FRANK A. BLUM & SONS

1218 West Carson St.,

Pittsburgh, Pa.

Pork Packers Attention

Progressive sausage manufacturer with wide distribution has post-war plans that include aggressive selling of smoked and canned meats under our label. We are interested in a connection that will be dependable and one that can give us a consistently good product at a competitive price. We will guarantee minimum quantities and give an estimate of maximum requirements. We will guarantee any investment in tags, labels, cans, etc. For further particulars and interview regarding details, address box W-282, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNED MEATS WANTED

Excess of government contracts. Civilian canned meats. Wire your offerings.

MARTIN PACKING CO.

127 Belmont Ave., Newark 3, N. J.

Canned Meat Broker

If you want distribution on the east coast, also export business, we specialize in canned meats only. 20 years' canned meat experience. Quick action on rejects or surplus government contracts. W-283, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

TO LEASE: We have a canning line to lease in our sausage manufacturing plant for a canner who wishes also to include boning. Plant is located 25 miles southeast of Chicago. Also has railroad facilities. W-244, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Green hog gut runners, any quantity, wanted for processing. Will pay best market prices for spot shipments or contracts. Bobbin Casing Co., 941 W. 5th St., Chicago 9, Ill.

SAUSAGE MAKER would like to buy an interest in packing house or sausage plant, or to contact a partner. W-284, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BROKER who has sold to meat jobbers for 25 years wants beef and pork shipper. Address L. B. Nichols, 423 Miners Bank Bldg., Wilkes-Barre, Pa.

Meat and Gravy

Chubby is a 2,000-lb. ox with a steady job that guarantees him three square meals a day and security against the butcher. Each morning he reports for work at an eastern meat packing plant, where he spends a busy day leading steers to slaughter. Chubby, it would seem, should be content with his lot. But Chubby, unfortunately, has a conscience. A few days ago, overcome with remorse at having lured so many unsuspecting steers to their doom, he refused to punch in on time. Instead, he set out across 39th st., possibly in search of the nearest bar where he could douse his sorrows and weep on the barkeep's shoulder. This apparently unwarranted walkout incensed his employer no end. Police were summoned to apprehend Chubby, which they did before he could achieve his aim. After a brisk talking to, the giant ox agreed to return to his customary duties, soliloquizing, no doubt, that if he didn't nudge recalcitrant steers down the last mile some other ox would. Besides, a guy needs a steady job these days, so why fret too deeply over its implications?



Mother's milk flown by air from Salt Lake City, Utah, to Cheyenne, Wyo., saved the lives of two new born twins, the air express division of Railway Express Agency disclosed recently. The parents, who were having difficulty obtaining food that would agree with the infants, located a supply of mothers' milk at Salt Lake City and ordered a daily amount air expressed to Cheyenne. According to the latest reports, the twins were in good health.



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

As the industry's attention begins to focus more sharply on next month's AMI convention in Chicago, we wonder how many of our readers can turn back their thoughts to another annual gathering three decades ago—this time in St. Louis when the organization was called the American Meat Packers' Association. Entertainment highlight of the 1915 affair obviously was the men's smoker, of which THE NATIONAL PROVISIONER said: "At least 60 performers appeared—this not including such well-known volunteer artists as Fred Krey, Albert Johnson, Bob McManus, Fred Burrows and Jim Agar . . . Souvenirs and favors were distributed galore. Every few minutes a bevy of maidens would troop out with paper caps or toys or knick-knacks of some sort for distribution. The head-dress effect was great, and added several per cent to the fun of the evening. To see the dignified Gustav Bischoff, sr., topped with a bright red Charlie Chaplin lid many times too small for his cranium—wearing it with grace and good nature withal—and to glimpse Secretary McCarthy in a natty white sailor cap, or R. C. McManus with a vivid green top piece, or Fred Burrows and Oscar Mayer, sr., in tall green-figured clown's caps was certainly conducive to merriment . . . It was a wonderful night, and a demonstration of what could be done in the way of having a good time—a hilarious time, in fact—and still maintain a high percentage of good behavior."

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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